



Riesling 2009



WINEMAKER

Christa Dean

VITICULTURIST

Martin Pfeiffer

FRUIT SOURCE

Whistler Wines, Heysen Estate Vineyard, Seppeltsfield Road, Marananga, Barossa Valley

WINE MAKING

Fermented in stainless steel hoppers and bottled after 3 months with no added sugars.

THE WINE

This young wine has musk and floral bouquet, typical of our vineyard characteristics. The palate consists of crisp acids with melon and confectionary flavours.

PEDIGREE

2009 – Bronze, Boutique Wines of Australia 2009
2008 – Bronze, Boutique Wines of Australia Awards 2008
2008 – Bronze, Marananga Regional Wine Show 2008
2008 – Bronze, Winewise Small Vigneron Awards 2008
2007 – Top 30 under \$30, Weekend Australian
2006 – 4 stars, Ralph Kyte-Powell, 2007
2006 – Silver, International Riesling Challenge

TECHNICAL DATA

pH: 3.07
T.A.: 6.73 g/l
Residual sugar: 4.5 g/l
Alcohol: 12.5%

RECOMMENDED RETAIL PRICE

\$21.00

RECOMMENDED CELLARING

Ready to drink now. For those who appreciate an aged Riesling we suggest cellaring until 2014 or longer.