



Riesling 2007



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

With a floral nose that jumps out of the glass this
wine is refreshingly satisfying. Full of ripe green
apple flavours and a hint of musk be sure to try
with seafood.

PEDIGREE

2007 – Top 30 under \$30, Weekend Australian
2006 – 4 stars, Ralph Kyte-Powell, 2007
2006 – Silver, International Riesling Challenge

TECHNICAL DATA

pH: 3.15
T.A.: 6.45 g/l
Alcohol: 12.5%

RECOMMENDED RETAIL PRICE

\$20.00

RECOMMENDED CELLARING

Ready to drink now. For those who appreciate an
aged Riesling we suggest cellaring until 2012.