



Riesling 2008



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

A strong floral nose with soft spices and a hint of musk heralds a mouthful of wonderful citrus and melon flavours.

PEDIGREE

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: 3.09
T.A.: 6.64 g/l
Residual sugar: 3.8 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 2013.