



Semillon 2006



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

Citrus and melon are prominent on the nose and
the palate further develops these flavours. A
youthful wine, great with spicy foods and for those
warm summer days.

PEDIGREE

- 2004 – Gold, Marananga Wine Show
- 2003 – Bronze, Boutique Wine Awards 2004
- 2003 – Bronze, Barossa Wine Show
- 2002 – Gold, Barossa Wine Show
- 2000 – Gold, Barossa Wine Show
- 2000 – Best Semillon, Barossa Wine Show
- 2000 – Best White Table Wine, Barossa Wine Show

TECHNICAL DATA

pH: 3.10
T.A.: 6.67 g/l
Alcohol: 12.5%

RECOMMENDED RETAIL PRICE

\$20.00

RECOMMENDED CELLARING

Ready to drink now. For those who appreciate an
aged Semillon we suggest cellaring until 2010.