



# Reserve Semillon 2008



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## 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 left on lees  
for 5 months. Bottled with no added sugars.

## THE WINE

Apple, citrus and tropical flavours add complexity to  
the nose, as soft complimentary acids create a  
generous mouthfeel. A perfect match for grilled fish  
or light tapas dishes.

## PEDIGREE

2008 – Silver, Marananga Regional Wine Show  
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

## TECHNICAL DATA

pH: 3.11  
T.A.: 6.53 g/l  
Residual sugar: 3.4 g/l  
Alcohol: 12.5%

## RECOMMENDED RETAIL PRICE

\$21.00

## RECOMMENDED CELLARING

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