



Shiraz 2006

WINEMAKER

Troy Kalleske

VITICULTURIST

Martin Pfeiffer

FRUIT SOURCE

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

WINE MAKING

Fermented and stored in French and American oak for two years with 25% in new barrels and 75% in old. Bottled 12 months prior to release.

THE WINE

Pepper, cloves and aniseed fill the nose as smoke flavours develop in the glass. Ripe berries and balanced tannins support the persistent length of this wine.

PEDIGREE

2006 – Top 10, World's Greatest Shiraz Challenge, Winestate, 2009
2006 – 5 stars, Winestate, 2009
2006 – Silver, Marananga Regional Wine Show, 2009
2006 – Bronze, Winewise Small Vignerons Awards 2009
2006 – 4½ stars, Winestate's Best Wines of 2008
2005 – 92 points, Penguin Wine Guide, Nick Stock, 2009
2005 – 94 points, Tony Keys 2008
2005 – Silver, Marananga Regional Wine Show 2008
2005 – Silver, Boutique Wines of Australia 2008
2005 – Silver, Boutique Wines of Australia 2008
2005 – Bronze, Winewise Small Vignerons Awards 2008
2005 – 4½ stars, Winestate, March/April and Best Wines of 2008
2004 – 93 points, James Halliday, 2007
2003 – 4½ stars, Melbourne Age, 2006
2002 – Silver, Barossa Wine Show 2004
2001 – Bronze, Barossa Wine Show 2003

TECHNICAL DATA

pH: 3.54
T.A.: 7.06 g/l
Alcohol: 15%

RECOMMENDED RETAIL PRICE

\$28.00

RECOMMENDED CELLARING

Ready to drink now or cellar until 2016.

