



# Sparkling Merlot 2003

---



## **WINEMAKER**

Troy Kalleske and Hans Futterer

## **VITICULTURIST**

Martin Pfeiffer

## **FRUIT SOURCE**

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

## **WINE MAKING**

This full-bodied Merlot was aged in American oak for 14 months. After the addition of the yeast, the bottle was riddled and disgorged using the traditional methodé after one year. Production has been limited to 900 bottles.

## **THE WINE**

This wine has soft tannins with the wonderful fruit flavour of Merlot with the added complexity provided by the yeast.

## **TECHNICAL DATA**

pH: 3.47

T.A.: 6.10 g/l

Alcohol: 12.5%

## **RECOMMENDED RETAIL PRICE**

\$29.00

## **RECOMMENDED CELLARING**

Ready to drink now and will cellar until 2013.