



Cabernet Merlot 2005

WINEMAKER

Troy Kalleske

VITICULTURIST

Martin Pfeiffer

FRUIT SOURCE

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

WINE MAKING

Fermented in open barrel fermenters, both wines are kept separate until blending after twelve months in oak. Cabernet Sauvignon and Merlot grapes of equal proportion were used.

THE WINE

A blend of 50% Cabernet and Merlot, it exhibits leather, forest fruits and soft oak. The palate has fine tannins and generous plum fruit supported by 12 months in oak.

PEDIGREE

2004 – 92 points, James Halliday
2002 – Gold Medal, Barossa Wine Show, 2003

TECHNICAL DATA

pH: 3.47

T.A.: 6.53 g/l

Residual Sugar: 2.5 g/l

Alcohol: 14.0%

RECOMMENDED RETAIL PRICE

\$1800

RECOMMENDED CELLARING

Ready to drink now and will cellar until 2011.



Whistler Wines

Family Owned, Estate Grown

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