



# Grenache 2008

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## **WINEMAKER**

Troy Kalleske

## **VITICULTURIST**

Martin Pfeiffer

## **FRUIT SOURCE**

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

## **WINE MAKING**

The free run juice was fermented with minimum time on skins and then matured in seasoned oak barrels for 5 months.

## **THE WINE**

Burnt orange in colour, the subtle gamey nose leads to flavours of soft spices and ripe cherries with a hint of oak. A refreshing light style for warm summer days.

## **TECHNICAL DATA**

pH: 3.10

T.A.: 8.03 g/l

Residual sugar: 15.6 g/l

Alcohol: 14%

## **RECOMMENDED RETAIL PRICE**

\$18.00

## **RECOMMENDED CELLARING**

Ready to drink now.