



GSM 2008

WINEMAKER

Troy Kalleske

VITICULTURIST

Martin Pfeiffer

FRUIT SOURCE

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

WINE MAKING

This wine is a blend of 52% Grenache, 27% Shiraz and 21% Mourvedre. The Mourvedre spent 11 months in aged oak while the other components were left un-oaked. Each variety was kept separate until blended for bottling.

THE WINE

Confectionary fruit from the Grenache dominates the nose while the Shiraz and Mourvedre provide length to the palate with flavours of spicy prunes.

PEDIGREE

2005 – 90 points, Josh Reynolds 2007

2005 – 90 points, James Halliday 2007

TECHNICAL DATA

pH: 3.60

T.A.: 6.25 g/l

Residual sugar: 2.0 g/l

Alcohol: 15%

RECOMMENDED RETAIL PRICE

\$25.00

RECOMMENDED CELLARING

Ready to drink now or cellar until 2015.

