



WHISTLER – ESTATE RANGE

Traditional. Classic. Single Vineyard.

2020 ESTATE RIESLING

TASTING NOTES

This wine has great clarity, with a very pale yellow colour and a fresh green hue. Aromas of fresh lime and wet slate dominate the nose, with hints of musk and white lilies. The palate is crisp with loads of lemon characters and floral notes, finishing well with smooth acidity.

RECOMMENDED CELLARING

Drink now if you enjoy fresh wines, otherwise cellar carefully for up to 5 years.

FRUIT SOURCE

Grown here on our Heysen Estate Vineyards, this BV61 clone of Riesling was planted in 2001 on a gentle west-facing slope with lots of ironstone and quartz throughout the soil. We have straw mulched undervine to retain moisture in the soil, and to reduce the soil temperature. This block is spur pruned to two buds per spur, and we have a catch wire fixed at 30cm above to cordon to prevent the canopy rolling over to expose the fruit to the sun.

WINE MAKING

Harvested in the cool of the night and pressed away from the skins straight away. This wine was fermented in a stainless steel tank at 15 degrees before filtering and bottling in April 2020. The native yeast found in the vineyard carried out the fermentation, which creates a wine with more complexity and layers. No fining agents were used to make this wine, meaning that this wine is Vegan friendly.

TECHNICAL DATA

Alcohol: 12.2% pH: 3.03 T.A.: 6.23 g/l Residual sugar: 1.08 g/l



NEW RELEASE

Only Available
through Whistler
Cellar Door

WINEMAKER
Josh Pfeiffer