



WHISTLER – NEXT GEN RANGE

Award-Winning. Fun. Drink-Now.

2020 BACK TO BASICS

Semillon·White Frontignac·Riesling·Grenache·Mataro

TASTING NOTES

A slight gun smoke flint moves to an array of citrus, both dried and citrus rind. Orange, mandarin, grapefruit pith and a slight nuttiness. The palate is lead by tannins that gently intertwine with the wines acidity, rather than being on show. Marmalade, orange rind and a hint of smokiness carry through the palate.

RECOMMENDED CELLARING

This wine has beautiful drinkability straight off the bat. Its not a wine style that has long term cellaring potential at the forefront during its production. Slightly hazy from a no fining - no filtration philosophy, this haze will continue to sediment at the bottom of the bottle. Shake it up and drink it cloudy, or decant by pouring each glass slowly - its your call. Served best at about 12 deg, its a perfect aperitif.

FRUIT SOURCE

This skin contact white wine is made up of five grape varieties- Semillon, White Frontignac, Riesling, Grenache & Mataro. The White Frontignac was grown by Greg Barritt, down at Rowland Flat towards the southern end of the Barossa Valley. The other 4 varieties were grown here on our own vineyards around our Cellar Door.

WINE MAKING

The gentle extraction of phenolic molecules (tannins, aroma and colour) occurs by treating these white grapes like a red wine which in this case meant 5 days on skins. It brings complexity and mouthfeel that is both enticing and refreshing by bringing the gentle acidity to the forefront. This wine spent 4 weeks in neutral Hungarian oak. Enjoy this wine chilled but not ice cold as it'll hide all the flavors and aromas, we worked so hard to achieve.

TECHNICAL DATA

Alcohol: 11.4%, pH 3.50%, TA 4.8g/l



SKIN CONTACT WHITE

No Fining. No Filtration. Vegan & very little sulphites.

Flinty, Mineral and Textural

WINEMAKERS

Josh Pfeiffer & Michael J. Corbett