

WHISTLER WINES

Atypical Shiraz 2021

 Organic  Biodynamic

\$0.00*

* Suggested retail price

ESTD 1997
WHISTLER
BAROSSA VALLEY

| | | |
|--|-----------------------|------------------------------|
|  | Product code | 388234 |
|  | Format | 12x750ml |
|  | Listing type | Speculative |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | Australia |
|  | Regulated designation | Geographical Indication (GI) |
|  | Region | South Australia |
|  | Subregion | Barossa, Barossa Valley |
|  | Varietal(s) | Shiraz |
|  | Alcohol percentage | 13.6% |
|  | Colour | Red |
|  | Sugar content | 5.6 |
|  | Closure type | Twist crown cap |

ABOUT THIS WINERY

Grape growing has been part of the Pfeiffer family way of life for four generations beginning with Albert Heinrich Pfeiffer, who owned a vineyard in the Riverland region of South Australia. Whistler was founded in Barossa Valley region by Martin Pfeiffer, Albert's grandson and former Head Vineyard Manager at Penfolds and 3rd generation grape-grower. In 1997, the first Whistler Shiraz goes to bottle and the Whistler Wines dream begins.

TASTING NOTES

Vibrant purple colour, this wine has loads of blueberry and black olive character on the nose. It is particularly generous in red and dark fruit.

PRODUCT NOTES

The owl connects to the property, where we have regular Tawny Frogmouth visitors, especially in and around our G and H Shiraz blocks. The upside-down house symbolises the fact that this is our entry level, 'house' Shiraz, but flipped on its head. Lighter, fresher and a drink now style that is an attempt at writing a new chapter in the Barossa Shiraz history book.

PRODUCTION NOTES

Selected vineyards throughout the Barossa Valley floor, with 15% coming off of G & H block on the Estate. A small amount of whole bunch & fermented in both small & medium sized open fermenters using wild yeast. A combination of hand plunging and pump overs allowed for gentle extraction of colour, flavour and tannins. After 15 days on skins the wine was pressed and put to French oak for 6 months. The wine was blended and bottled with no fining.

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