

















# WHISTLER WINES

**\$0.00\***

\* Suggested retail price

Divergent S.M.G. 2022

	Product code	379851
	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 38 %
	Varietal(s)	Mataro 36 %
	Varietal(s)	Grenache 26 %
	Alcohol percentage	13.7%
	Colour	Red
	Sugar content	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

This wine is designed to be an easy drinking red wine that over delivers for the price. The Shiraz component gives the wine a nice blue fruit character and good depth of flavour, the Mataro gives the wine structure and an earthy character, while the Grenache shows plenty of juicy red fruits. This is the perfect BBQ wine, and works extremely well chilled in warmer weather.

## PRODUCT NOTES

Story Behind The Label : The butterfly is a symbol for transformation and this blend certainly changes year-to-year. Like an artist, our winemaker classifies our fruit each vintage designating each parcel to its best home. The triad represents the varietals, Shiraz, Mataro and Grenache that work together to produce a wonderfully balanced wine.

## PRODUCTION NOTES

The Shiraz, Mataro and Grenache were all harvested separately, when each variety was at optimum ripeness. All three were destemmed and whole berry, then gently crushed over, allowed to ferment. Fermentation took place in open fermenters and were then gently pumped over, and then bottled.

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twice daily, to achieve gentle extraction of colour. Once each variety reached dryness, they were pressed and put to French oak for 4 months. Each variety was kept separate until it was blended just pri...



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