

WHISTLER WINES












Atypical Shiraz 2022

 Organic  Biodynamic

\$30.00

* Suggested retail price

ESTD 1997
WHISTLER
BAROSSA VALLEY

	Product code	15320525
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Pending
	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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- 93 Points -
The Wine Front

- 91 Points -
James Suckling