



# WHISTLER – NEXT GEN RANGE

Award-Winning. Fun. Drink-Now.

## 2021 BACK TO BASICS Semillon & Riesling

### TASTING NOTES

Aromas of peaches, mandarin peel and ruby grapefruit. The palate leads with great minerality and tension. You can feel the natural acidity of Riesling and the texture from the Semillon. Loads of citrus tang, think grapefruit pith and brown lime. Lovely texture and phenolic grip.

### RECOMMENDED CELLARING

This wine has beautiful drinkability straight off the bat. 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 14 deg, its a perfect aperitif. Watch this wine develop over the next few years.

### FRUIT SOURCE

This skin contact white wine is made up of 57% Semillon and 43% Riesling which were grown here on our Heysen Estate property using organic and biodynamic practices.

### 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 9 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 months in neutral 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: 10.7%, pH 3.30%, TA 7.0g/l



### SKIN CONTACT WHITE

No Fining. No  
Filtration. Vegan.  
Flinty, Mineral and  
Textural

### WINEMAKERS

Michael J. Corbett