WHISTLER – NEXT GEN RANGE

Award-Winning. Fun. Drink-Now.

2021 GET IN MY BELLY
Grenache



TASTING NOTES
2021 was a great year for Grenache, with warm, dry conditions throughout vintage allowing ripeness to be reached while still retaining great natural acidity. Bright ruby red in colour, with some beautiful floral aromas, this sings elegance. The whole bunch component adds a nice smokiness to the wine, and gives an extra layer of tannin that helps bring it all together.

The palate is fresh and crisp with a layer of bright red fruits that draws the wine across the palate, makes you salivate and leaves you wanting more. The tannins are fine and elegant, and the acidity gives this wine a lot of precision on the palate.

RECOMMENDED CELLARING

Ready to drink now or cellar for 5-7 years.

FRUIT SOURCE
This is the 2nd time we have had the opportunity to purchase fruit from Steve and Tracey Koch. This beautiful single vineyard heading towards Lyndoch was planted in 1976. The west-facing slope has quite a bit of red loam soil on top of limestone, giving the fruit great complexity. Spur pruned on permanent arms.

WINE MAKING

40% whole bunch was used to give this wine some crunch on the palate, and some spice and lift on the nose. The remainder of the fruit was gently destemmed out in the vineyard and fermented as whole berries to give a nice carbonic maceration juiciness to the wine. The wild ferment was foot stomped twice a day in old concrete fermenters for 10 days before gentle basket pressing. The wine was then aged in French oak Foudre & puncheons for 6 months before blending and bottling with no fining.

40% Whole Bunch

Wild Ferment

Foot Stomped

Basket Pressed

TECHNICAL DATA
Alcohol: 13.9% pH: 3.63 T.A.: 4.90 g/l

REVIEWS & ACCOLADES

94 Points - Gary Walsh (The Wine Front) - September 21

WINEMAKER
Michal J. Corbett