ESTD 1997
WHISTLER
BAROSSA VALLEY



Whistler

2022
DIVERGENT S.M.G.

VARIETAL
38% Shiraz, 36% Mataro, 26% Grenache.

PALATE
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.

VINIFICATION
The Shiraz, Mataro and Grenache were all harvested separately, when each variety was at optimum ripeness. All three varieties were destemmed in the vineyard, and whole berry, natural fermentation was allowed to commence. Fermentation took place in open fermenters and were then gently pumped over, twice daily, to achieve gentle extraction of colour. Once each variety reached dryness, they were basket pressed and put to French oak for 3 months. Each variety was kept separate until it was blended just prior to bottling. No fining agents were used, so this wine is Vegan friendly.

TECHNICAL ANALYSIS
pH: 3.5
Acidity: 6.0 g/L

CELLARING
Ready to drink now or cellar for 5 years.

FOOD MATCHING
This is the perfect BBQ wine, and works extremely well chilled in warmer weather.

RANGE
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.

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Mezzanine
THE FINE WINE SPECIALIST