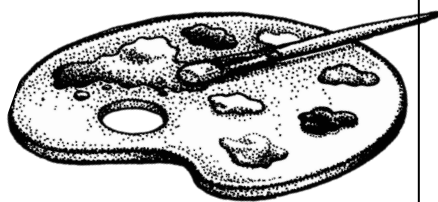


# DIVERGENT '24 SMG BAROSSA VALLEY



## THE FRUIT

This wine is made up of 60% Shiraz, 21 % Mataro and 19% Grenache, mostly grown here on our vineyards surrounding our Whistler Cellar Door. The remaining fruit is from 3 local Barossa growers. We have been running our vineyard using organic practices since August 2013, and biodynamic practices since July 2017.

## WINEMAKING

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 pressed and put to French oak for 10 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.

## THE WINE

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, and the Grenache shows plenty of juicy red fruits. This is the perfect BBQ wine, and works extremely well chilled in warmer weather.

## 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.



**Grapegrower: Sam Pfeiffer**

**Winemaker: Michael Corbett**

**Alcohol: 13.7%**

**pH: 3.62**

**T.A.: 5.2 g/l**

**Cellaring: Ready to drink now  
or cellar for 5 years.**