



WARBURN ESTATE

# WARBURN

PREMIUM RESERVE

## Comments

### Colour

Medium red purple

### Nose

The accent is on spices with focused fruit, dark berries and earthy aromas

### Palate

The palate displays ripe blackberries and spice followed by savoury overtones, all supported by a deft touch of oak from 12 months maturation. Soft tannins round off a precise and well-made Shiraz

### Food Pairing

Everyone knows Shiraz loves lamb, and this one is no different. Try with roast lamb, lamb tagine and Italian style braises such as Stracotto di manzo

### Peak Drinking

This wine, while ready to enjoy now, has cellaring potential. Store in a cool, dry environment.

### How to serve

This wine is best served at room temperature

## About the wine

Warburn Premium Reserve is one of Australia's great winemaking success stories. Originally produced in 1995 for the export market, the wine met with such enthusiastic acceptance that it was released in Australia for the following year. An exceptional range of wines, Warburn is produced from grapes grown on specially designated vines from the Barossa, South Australia. Only the most outstanding parcels of grapes are chosen for these hand-crafted wines.

## The details

Brand	Warburn Premium Reserve
Variety	Shiraz
Vintage	2008
Vintage Conditions	The season consisted of cool to moderate ripening conditions, producing small compact fruit driven berries.
Source	Grapes are specially selected from small parcels of vines in the Barossa. The vines are carefully cultivated to our specifications, with low yields producing intensely flavoured grapes of outstanding quality.
Analysis	Alc/Vol: 14.5% TA: 6.0g/L pH: 3.47 RS: 3.7g/L
Maturation	Wines are skillfully matured in American and French oak for approximately 12 months. Individual barrels are meticulously selected to produce the aromas, the fine balance of flavours and textures that make Warburn such a favourite with people who enjoy excellent wines.

