



WARBURN ESTATE

WARBURN

PREMIUM RESERVE

Comments

Colour

Delicately coloured,
with lime hues

Nose

Aromas of citrus lime
and honey dew with hints
of gooseberry

Palate

The wine has a crisp,
mineral palate having
fresh tropical and
grassy flavours

Food Pairing

An ideal accompaniment to
seafood and smoked salmon
and Asian style food

Peak Drinking

Ready to enjoy now

How to serve

Serve chilled

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 in South Eastern Australia. Only the most outstanding parcels of grapes are chosen for these hand-crafted wines. White wines are noted for their freshness and intensity of fruit.

The details

Brand	Warburn Premium Reserve
Variety	Semillon Sauvignon Blanc
Vintage	2009
Vintage Conditions	Early Spring rains and moderate ripening conditions encouraging good acid fruit balance.
Source	This wine is hand-crafted from specially selected grapes grown in Barossa, South Australia.
Analysis	Alc/Vol: 12.5% TA: 5.66g/L pH: 3.8 RS: 1.6g/L
Maturation	To ensure fruit was picked in optimum condition, bunches were hand-harvested at 12 degrees at 2am on February 6. After whole bunch pressing, free run juice settled for five days without filtration to maximise fruit flavour. Wine was fermented for 14 days at very cool temperatures, then bottled immediately to retain its superb freshness and flavour.

