



WARBURN ESTATE

WARBURN

PREMIUM RESERVE

Comments

Colour

A light, straw gold

Nose

Vibrant mineral notes with lemony and white peach aromas

Palate

Flavours of spice and apple with a mineral feel add to a pleasantly dry finish

Food Pairing

An extremely food friendly wine. Its clean acidity is a perfect foil for the spiciness of Thai food and other light Asian dishes. White meats and seafood are other excellent partners

Peak Drinking

Ready to enjoy now

How to serve

This wine is best served slightly chilled, at around 10 degrees. Refrigerate just before you serve it – any longer and you risk losing the flavours and the structure

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	Pinot Grigio
Vintage	2008
Vintage Conditions	Cool slow ripening conditions at the start of the vintage allowed excellent fruit development.
Source	Grapes are specially selected from small parcels of vines in South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely flavoured grapes of outstanding quality.
Analysis	Alc/Vol: 11.5% TA: 6.3g/L pH: 3.3 RS: 4.3g/L
Maturation	Small parcels of fruit are whole-bunch pressed to retain maximum flavour, and are then cool fermented for 7–10 days at 15–18 degrees to protect fruit freshness and vivacity. The wine is then quickly bottled, ensuring that fruit intensity remains.

