



WARBURN ESTATE

WARBURN

PREMIUM RESERVE

Comments

Colour

Deep garnet red

Nose

Soft aromas of blackberry fruit, chocolate with a hint of cedar, spices and a touch of mint

Palate

The palate shows plush, round fruit, with earth and spice characters framed by smooth and silky tannins, and finishes on a soft note

Food Pairing

An extremely food friendly wine. This wine complements rich red pasta sauces, mussels in tomato with chilli and beef roasted with wild mushrooms

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	Merlot
Vintage	2009
Vintage Conditions	Mild to warm conditions were experienced over the ripening period resulting in exceptional maturation of fruit.
Source	Grapes are specially selected from small parcels of vines in Barossa. The vines are carefully cultivated to our specifications, with low yields producing intensely flavoured grapes of outstanding quality.
Analysis	Alc/Vol: 14% TA: 6.5g/L pH: 3.5 RS: 5.5g/L
Maturation	Wines are skilfully 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.

