



WARBURN ESTATE

WARBURN

PREMIUM RESERVE

Comments

Colour

Medium straw gold

Nose

Distinct citrus characters,
with underlying vanilla oak

Palate

Crisp citrus lime flavours
are immediately evident,
with hints of stone fruit
balanced by vanillin oak
characters. The buttery
mouth feel emphasises the
complexity of this wine

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

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

How to serve

This wine is best
served 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	Chardonnay
Vintage	2009
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 Barossa, South Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely flavoured grapes of outstanding quality.
Analysis	Alc/Vol: 12.5% TA: 6.6g/L pH: 3.4 RS: 3.8g/L
Maturation	Small parcels of fruit are whole-bunch pressed to retain maximum flavour.

