

# Warburn

4 GENERATIONS IN THE MAKING



Four generations in the making, Warburn Estate blends heritage and family ties, and is truly worth of our name. A top 10 Australian winery, with four generations of wine pioneers behind it. Carrying the known Warburn Estate hallmark of over delivering on the wine quality - we're proud to introduce the memorable W and maintain the tradition of our winery crest on the label. Created to enjoy a premium wine at any occasion - our reds have undergone oak maturation and are sourced from much loved regions - Welcome Warburn Estate!



BRAND:	Warburn Estate
VARIETY:	Sauvignon Blanc
VINTAGE:	2019
VINTAGE CONDITIONS:	Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases.
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.

## TECHNICAL DETAILS

WINE ANALYSIS:	Alc/Vol: 11%	TA: 6.9g/L
	pH: 3.15	GFS: 1.5 g/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.	

WINEMAKER: Carmelo D'Aquino.



COLOUR: Delicately coloured, with faint green hues.



NOSE: Aromas of freshly squeezed grapefruit, passionfruit and hints of gooseberry.



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



FOOD MATCH SUGGESTIONS: 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. 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.