

1164

Warburn
ESTATE



1164 Limited Release is the premier brand of the Sergi Family of Warburn Estate, wine makers in NSW for nearly 40 years. 1164 Limited Release wines are produced by Chief Wine maker Carmelo D'Aquino who closely oversees the cultivation of special parcels of vines in premium growing areas, particularly the New South Wales. He personally hand crafts these wines, and limits production to ensure that quality is never compromised.

BRAND:	1164 Limited Release
VARIETY:	Shiraz, McLaren Vale
VINTAGE:	2018
VINTAGE CONDITIONS:	Dry, low yields
SOURCE:	Small parcels of carefully selected vines in premium growing areas of McLaren Vale SA.

TECHNICAL DETAILS

WINE ANALYSIS:	Alc/Vol: 14.6%
	pH: 3.5
	TA: 6.5g/L
	GFS: 0.5g/L
WINE ANALYSIS:	1164 Limited Release Shiraz is matured for 12 months in French and American Oak.

CHIEF WINE MAKER:	Carmelo D'Aquino.
COLOUR:	Medium purple.
NOSE:	Ripe cherry and blackberry, with a spicy peppery edge.
PALATE:	Well defined and elegant palate of complex layered spicy fruit, with a fine tannin structure on the finish.
FOOD MATCH :	Australian food writer and restaurant reviewer Rita Erlich says: "Everyone knows Shiraz loves lamb, and this one is no different, but it would suit Italian-style braises." Rita recommends it is served with lamb tagine, Stracotta di manzo.
PEAK DRINKING:	This wine, whilst ready to enjoy now has cellaring potential. If you cellar this wine for up to three or four years, it may require decanting. Good reds will "throw a crust" or form sediments over this time, hence the need to decant it. If you drink it young, then remove the screwcap 30 minutes before you serve it, to give the wine time to breathe. If you do cellar it, store in a cool, dry place away from temperature fluctuations.