

# 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!



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|---------------------|--|
| BRAND:              | Warburn Estate   |
| VARIETY:            | Cabernet Merlot  |
| VINTAGE:            | 2022   |
| VINTAGE CONDITIONS: | The season produced steady spring and winter rains resulting in healthy, strong vines and good berries.  |
| SOURCE:             | Grapes are specially selected from small parcels of vines from South 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: 13.6%   | TA: 7.0g/L  |
|                | pH: 3.6  | GFS: 3.5g/L |
| MATURATION:    | Wines are skilfully matured with American oak for approximately 6 months. This creates the fine balance of flavours and textures that make Warburn such a favourite with people who enjoy excellent wines. |             |

WINEMAKER: Carmelo D'Aquino.



COLOUR: Medium crimson red.



NOSE: The bouquet offers a mix of berry, olive and warm earthy aromas.



PALATE: The palate is full, round and velvety, displaying savoury spices and just a hint of round plum. Balanced by soft, fine tannins, it evolves into a very pleasant, round finish.



FOOD MATCH SUGGESTIONS:

A full soft wine with fruit and oak characters, lends itself mostly to long cooked and braised red meat dishes such as braised oxtail and pot roast veal with red wine and mushrooms.

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