

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:	Chardonnay
VINTAGE:	2023
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: 12.5%	TA: 5.4g/L
	pH: 3.5	GFS: 2.0g/L
MATURATION:	Small parcels of fruit are whole-bunch pressed to retain maximum flavour.	

WINEMAKER: Carmelo D'Aquino.



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 MATCH SUGGESTIONS: 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.