

# WARRENMANG VINEYARD & RESORT

**FAX or PHONE or MAIL your ORDER**

**ORDERS OVER \$850\* RECEIVE FREE MIDWEEK B& B FOR TWO**

Email: [athalie@warrenmang.com.au](mailto:athalie@warrenmang.com.au)

## CELLAR DOOR ORDER FORM

**\*\*Please note: Orders must be in 6 or 12 bottle lots\*\***

WINES	SIZE	BOTTLE \$	DOZEN \$	NO. BOTTLES	PRICE \$
<b>2010 BAZZANI Chardonnay</b> Fresh, crisp, inviting, lovely tropical fruit flavours	750 ml	\$15	180.00		
<b>2008 VINELLO by BAZZANI</b> lovely chilled in summer Italian blend –Barbera, Dolcetto, Nebbiolo, Brunello (lighter style)	750ml	\$20	240.00		
<b>2009 BAZZANI Shiraz Cabernet</b> – OUTSTANDING WINE – 3 yrs in succession included in Winestate Magazine Selection of 40 Best Buys in Australia under \$20	750ml	\$15	180.00		
<b>2010 Warrenmang Estate Sauvignon Blanc</b> A Crisp, Clean and Classic Sauv Blanc	750ml	\$25	300.00		
<b>2007 Warrenmang Estate Grand Pyrenees</b> Highly recommended Bordeaux Style Blend Cab Franc, Cab Sauv, Merlot and Shiraz. <b>5 Gold Star wine 94/100 Robert Geddes MW</b>	750ml	\$35	420.00		
<b>2007 Warrenmang Estate Shiraz</b> Finalist Wine of Year Top of Category Winestate – <b>4.5 stars Winestate</b>	750ml	\$60	720.00		
<b>2008 BLACK PUMA</b> 100% Avoca Shiraz Limited quantity available of this super premium wine- Public Choice at 3 major events, Federation Square, 2011, Best Red Wine of Show	750ml	\$80	6 pack 480.00		
<b>2008 THE MIRACLE</b> – Luigi Bazzani's NEW super PREMIUM reserve wine, product of an intense drought year in 2008. Bound for stardom	750 ml	\$75	6 pack \$450		
<b>2008 Salut� Pyrenees Sparkling</b> A great bubbly for any celebration Methode Traditionelle Chardonnay& Pinot Grigio	750 ml	\$30	6 pack \$180		
<b>2010 Pyrenees Gold</b> – a perfect <b>half bottle</b> for a warm Summer day. Pinot Grigio, Riesling & Traminer. Not too sweet, not too dry. Try over ice with soda water.	375	\$12	\$144		

ORDER TOTAL \$ \_\_\_\_\_

Freight: \$12 case Victoria -Sydney, Adelaide \$15 NSW \$30 Tas & Qld \$25 WA & NT \$55

Add freight \$ \_\_\_\_\_

EMAIL US: [athalie@warrenmang.com.au](mailto:athalie@warrenmang.com.au)

TOTAL COST \$ \_\_\_\_\_

I wish to pay by  Cheque /Credit Card (please circle)  VI  MC

Name: (Dr Mr Mrs Ms) \_\_\_\_\_ Ph \_\_\_\_\_

Email Address: \_\_\_\_\_

Address: \_\_\_\_\_ Post Code: \_\_\_\_\_

Special Delivery Instructions if no one home \_\_\_\_\_

Card No: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date of order \_\_\_\_\_

EMAIL YOUR ORDER [athalie@warrenmang.com.au](mailto:athalie@warrenmang.com.au) or

FAX YOUR ORDER TO **(03) 5332 1272**

**\* EX FREIGHT**

## **WARRENMANG WINE TASTING NOTES**

Warrenmang wines are renowned for their quality and long term cellaring potential.  
Grapes from the low yielding 35+ year old vines are hand-picked, basket pressed and hand crafted by artisans from vine to bottle  
In order to create the finest quality wines of distinction

**2010 BAZZANI Chardonnay** – new vintage, crisp with enough body & character to enjoy with a range of tasty dishes, ranging from chicken risotto to baked fish and Mediterranean tasting plates. Fresh and complex, with generous citrus, pear and stone fruit flavours. A finely structured wine with restrained oak influence, perfectly integrated and balanced with lovely line and length.

**2009 BAZZANI Shiraz Cabernet** – Crafted from the 2009 vintage in the Pyrenees, the blend of 85% shiraz and 15% cabernet sauvignon adds complexity to the aroma and flavour. A marvellous combination of elegance and intensity, this generous fruit driven wine delivers on the palate what it promises on the nose. Delicious red fruits, a fleshy palate and pleasing flinty minerality all combine to provide a savoury and lengthy finish, seamlessly balanced by silky tannins and oak.  
**BEST BUYS IN AUSTRALIA UNDER \$20 Winestate Annual Magazine 2012**

**2008 BAZZANI Vinello** - Vinello brings together four beloved Northern Italian varieties, Dolcetto, Nebbiolo, Barbera and Brunello. The 2008 Vinello exhibits the classic Pyrenees spice and dark berry flavours over a rich, earthy, savoury and truffle like complexity expected of these varieties. Jeni Port says Vinello is the most underrated wine in the Warrenmang portfolio. Can be chilled, ideal with Asian and Mediterranean dishes. **Bronze Medal**

**2007 BAZZANI Salut ** a wonderful Pyrenees sparkling Chardonnay & Pinot Noir and Pinot Meunier, perfect for any celebration. Lovely pale straw yellow colour, fine persistent bead with crisp and clean finish... very popular.

**Pyrenees GOLD** 375 ML cleanskin perfect for summer drinking. An eclectic blend of Riesling, Pinot Grigio and Traminer, with just a hint of sweetness, great over ice on a hot summer's day, or serve as an aperitif.

**2010 Warrenmang Estate Sauvignon Blanc** - Bright pale straw in colour with complex aromas and a hint of grassiness. The grapes were selectively picked in three batches between 11 Feb and 18 March 2010 and fermented separately to maximise the varietal characters produced at different stages of ripening. Natural fermentation was also employed to optimise varietal characters and mouth feel. The palate exhibits ripe pineapple and passionfruit flavours, mixed with zesty lime and citrus fruit. The wine has an underlying herbaceous note and finishes with a racy mineral backbone. **Bronze Medal**

**2007 Warrenmang Estate Grand Pyrenees** - Blended cabernet franc, cabernet sauvignon, merlot and shiraz ensures there is a wonderful abundance of flavour and complexity. Each variety was fermented, pressed and matured separately in French and American oak for two years. The palate is full and persistent with subtle oak and fine, balanced lasting tannins. **5 GOLD STARS – Australian Wine Vintages Gold Book 2012 “ranks among the top wines in the world” Robert Geddes, 90/100 James Halliday**

**2007 Warrenmang Estate Shiraz** - The hand picked fruit is sourced entirely from Warrenmang's low yielding, non-irrigated estate vineyard. Fermented in small open vats, basket pressed and matured in French and American oak for 18 months, the wine displays complex spice, plum and pepper that reflects its own unique terroir as it has done for over 30 years. Cellaring optional 5-10+ yrs. **This wine has a 33 year pedigree that speaks for itself. Always a 5 star wine. 5 Stars Winestate Magazine 2010 Top of category, Best New Releases Central and Western Victoria Winner People's Choice Best Red Wine of Show, Federation Square Wine Showcase Series 2011 94/100 James Halliday 5 RED stars Halliday 94/100**

**2008 BLACK PUMA Shiraz** – Grapes designated for the Black Puma were crushed to open fermenters to ensure maximum colour and flavour extraction. True to Warrenmang's philosophy of traditional wine making, the wine was hand plunged twice daily on skins and then basket pressed. Matured for over 30 months in French oak. The wine displays intense blackberry and dark cherry fruit with a hint of spice. The rich fruit persists through the palate giving great length. The tannins are fine and soft adding to the wines weight, whilst the French oak complements the fruit adding to the overall complexity. Very limited quantities available of this vintage . **Order now to secure your allocation Finalist BEST of the BEST Shiraz in Victoria. People's Choice Award for Best Red Wine of Show (on two occasions) Federation Square, April and November 2011 Silver Medal Amex Tower Club Awards, Singapore, Silver Medal Australian Small Winemakers Awards**

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**2008 THE MIRACLE – NEW RELEASE** - From the exceptional 2008 vintage Warrenmang has kept aside select barrels of robust and powerful Shiraz, Cabernet Franc, Cabernet Sauvignon and Merlot. The blending of these varieties gives the wine great structure and length. The layers of fruit are entwined through this structure, their complexity derived not only from varietal and seasonal peculiarities, but also from the extended barrel ageing in French oak.. From the ripe blackberry and spice of the Shiraz, to the blackcurrant of the Cabernet Sauvignon, to the earthy tobacco of the Cabernet Franc and soft blueberry of the Merlot it has melded perfectly with the cedar and toast from 36 months of barrel age. Aromas of ripe blackberry, blackcurrant and dark cherry fruits with a hint of liquorice, eucalypt and cedar oak barrel complexity. Cellaring 10++ years.