
WARRENMANG

VINEYARD RESORT



2004 WARRENMANG ESTATE SHIRAZ

- **Vintage:** 2004
- **Region:** Pyrenees, Victoria Australia
- **Varieties:** Shiraz 100%
- **Winemaker:** Luigi Bazzani
- **Fermentation:** Open Fermenters, plunged twice daily, and pressed after two weeks on skins
- **Maturation:** 18 months in French and American Barriques
- **Alcohol:** 14.5.0% Vol
- **pH:** 3.47
- **TA:** 7.05g/Lt
- **Packaging:** 12 x 750ml
- **Tasting Notes:**
 - **Colour:** Deep red with purple hues.
 - **Nose:** Ripe spicy/berry and chocolate aromas, with sweet pencil oak and barrel maturation complexity.
 - **Palate:** The palate exhibits sweet, ripe fruit

flavours, together with chocolate, white pepper and spice overtones. Sourced from low yielding unirrigated vines; the intense fruit flavours are also complemented by soft oak, silky tannins and a generous finish. This complex, stylish and well-balanced wine is an outstanding example of Pyrenees Shiraz at its best, making the 2004 Warrenmang Shiraz perfect for current consumption, or cellaring for 8 to 10 years+



2004 WARRENMANG ESTATE SHIRAZ

★★★★★ WINESTATE MAGAZINE ANNUAL ISSUE 07/08 BEST VARIETAL

JAMES HALLIDAY 93/100

JEREMY OLIVER 93/100

LIVETS GODA – SWEDEN 98/100

5 STARS WINESTATE.

WINESTATE'S WORLDS GREATEST SHIRAZ CHALLENGE -

EQUAL TOP IN CATERGORY.

Rated "EXCELLENT" www.torbwine.com