
WARRENMANG

VINEYARD RESORT

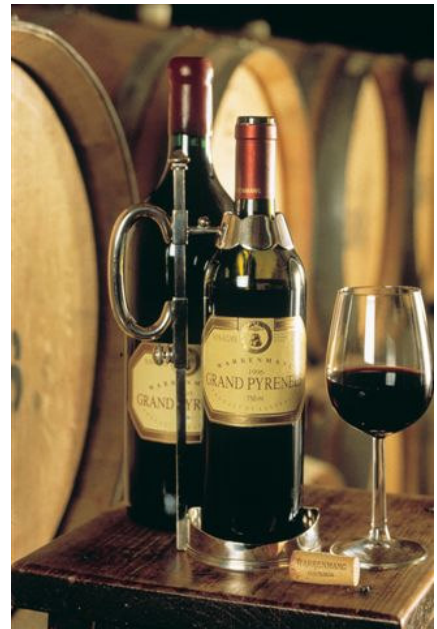


2005 WARRENMANG ESTATE GRAND PYRENEES

- **Vintage:** 2005
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Cabernet Franc 33%
Cabernet Sauvignon 28%
Merlot 24%
Shiraz 15%

- **Winemaker:** Luigi Bazzani/Sean Schwager
- **Fermentation:** Open Fermenters, with each variety fermented & pressed separately.
- **Maturation:** 18 months in French Barriques
- **Alcohol:** 15.0% Vol
- **pH:** 3.64
- **TA:** 6.4g/Lt

- **Packaging:** 12 x 750ml
- **Tasting Notes:**
 - **Colour:** Deep ruby red with brick hues.
 - **Nose:** Ripe spicy/berry and chocolate aromas with a hint of dusty oak and barrel maturation complexity.
 - **Palate:** The palate exhibits ripe blackberry and spice flavours, together with chocolate and licorice overtones typical of Pyrenees district fruit. The varietal mix of Cabernet Franc, Cabernet Sauvignon, Merlot and Shiraz has resulted in a complex, stylish and well-balanced wine of great richness and flavour, complemented by some complex barrel maturation characters and dusty oak. The silky tannins and generous finish make the 2005 Warrenmang Grand Pyrenees perfect for current consumption, or cellaring for 10+ years.



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★★★★1/2 WINESTATE MAGAZINE
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