
WARRENMANG

VINEYARD RESORT



2008 WARRENMANG ESTATE SHIRAZ



- **Vintage:** 2008
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Shiraz 100%
- **Winemaker:** Sean Schwager
- **Fermentation:** Open fermenters, plunged twice daily, basket pressed.
- **Maturation:** 36 months in French and American oak.
- **Alcohol:** 14.0% Vol
- **pH:** 3.42
- **TA:** TBA
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$60.00
- **Tasting Notes:**
 - **Colour:** Vivid deep purple with ruby hues
 - **Nose:** Aromas of ripe blackberry and dark cherry fruits with a hint of spice and cedar oak barrel complexity.
 - **Palate:** This wine has been crafted from the exceptional 2008 vintage in the Pyrenees. The wine exhibits ripe blackberry, plum and dark cherry fruit flavours which persist through the palate giving great length. The wine is full bodied but soft with fine ripe tannins. The rich fruit flavours are complemented by cedar and chocolate characters from the extended oak maturation. This complex, stylish and well balanced wine is an outstanding example of Pyrenees Shiraz and is perfect for current consumption or cellaring for up to 8 years.

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