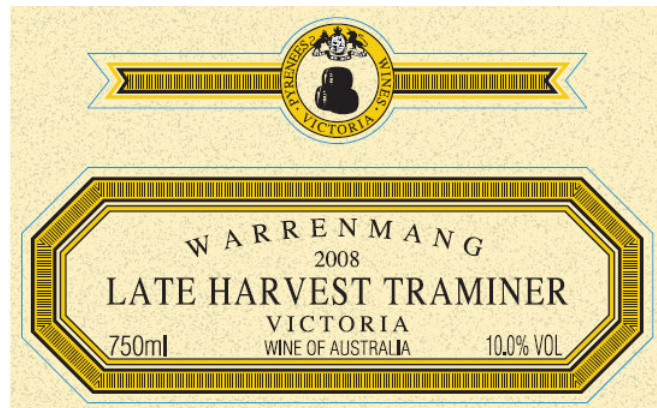

WARRENMANG

VINEYARD RESORT



2008 LATE HARVEST TRAMINER



- **Vintage:** 2008
- **Region:** Pyrenees, Victoria Australia
- **Varieties:** Gewürztraminer 100%
- **Winemaker:** Sean Schwager
- **Fermentation:** 100% Stainless
- **Maturation:** Settled and racked off yeast lees immediately after fermentation to retain freshness.
- **Alcohol:** 10.0% Vol
- **pH:** 3.34
- **TA:** TBA
- **Residual Sugar** ~120g/L
- **Packaging:** 12 x 375ml
- **Cellar Door:** \$18.00
- **Tasting Notes:**
 - **Colour:** Bright dark yellow
 - **Nose:** Complex aromas of citrus, pineapple, floral and perfume.
 - **Palate:** The 2008 traminer grapes were picked in April at full ripeness. The fruit was left on the vine to raisin thus concentrating the aroma and flavour. The palate exhibits dried citrus, pineapple and lychee flavours. This luscious dessert wine is sweet but not cloying with a crisp, well balanced finish.

RELEASE DATE SEPTEMBER 10TH 2008