
WARRENMANG

VINEYARD RESORT



2008 WARRENMANG SAUVIGNON BLANC



- **Vintage:** 2008
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Sauvignon Blanc 100%
- **Winemaker:** Sean Schwager
- **Fermentation:** 100% Stainless
- **Maturation:** Settled and racked off yeast lees immediately after fermentation to retain freshness.
- **Alcohol:** 12.8% Vol
- **pH:** 3.21
- **TA:** TBA
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$25.00
- **Tasting Notes:**
 - **Colour:** Bright pale straw
 - **Nose:** Complex aromas of pineapple, passionfruit and melon with a hint of grassiness.
 - **Palate:** The grapes were picked at two stages from a near perfect 2008 vintage for Sauvignon Blanc. The palate exhibits ripe passionfruit and melon flavours mixed with tangy lime and lemon fruit. The wine finishes with a hint of grassiness and a racy mineral backbone.

RELEASE DATE SEPTEMBER 10TH 2008

Bronze Medal – Federation Square Wine Showcase Series November 2008

4 Stars Winestate – March 2010 TOP IN CATEGORY