
WARRENMANG

VINEYARD RESORT



2011 WARRENMANG SAUVIGNON BLANC



- **Vintage:** 2011
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Sauvignon Blanc 100%
- **Winemaker:** Sean Schwager
- **Fermentation:** 100% Stainless
- **Maturation:** Settled and racked off yeast lees to stainless tanks immediately after fermentation to retain freshness.
- **Alcohol:** 12.0% Vol
- **pH:** 3.42
- **TA:** TBA
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$25.00
- **Tasting Notes:**
 - **Colour:** Bright straw
 - **Nose:** Complex aromas of melon and pineapple with a hint of grassiness.
 - **Palate:** The grapes were selectively picked in two batches and fermented separately to maximise the varietal characters produced at different stages of ripening. Partial natural fermentation was also employed to optimise varietal character and mouth feel. The palate exhibits ripe pineapple and melon flavours mixed with zesty citrus fruit. The wine has an underlying herbaceous note and finishes with a racy mineral backbone.

RELEASE DATE NOVEMBER 2012

91 /100 James Halliday 2013 Silver Medal