
WARRENMANG

VINEYARD RESORT



2006 WARRENMANG GRAND PYRENEES



- **Vintage:** 2006
- **Region:** Pyrenees, Victoria Australia
- **Varieties:** Cabernet Franc 40%, Cabernet Sauvignon 30%, Merlot 26% and Shiraz 4%
- **Winemaker:** Sean Schwager
- **Fermentation:** Open fermenters, plunged twice daily, basket pressed.
- **Maturation:** 30 months in French and American oak.
- **Alcohol:** 14.5% Vol
- **pH:** 3.56
- **TA:** 6.8
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$35
- **Tasting Notes:**
 - **Colour:** Vivid deep purple with garnet hues
 - **Nose:** Aromas of ripe blackcurrant, blackberry and dark cherry fruits with a hint of eucalypt and cedar oak barrel complexity.
 - **Palate:** This wine has been crafted from an above average 2006 vintage in the Pyrenees. The blend of four different varieties adds layers of texture and flavour. The wine exhibits ripe blackcurrant, blackberry 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 tobacco characters from the extended oak maturation. This complex, stylish and well balanced wine is an outstanding example of Pyrenees “Cabernets” and is perfect for current drinking or cellaring for up to 8 years.

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89/100 4.5 stars James Halliday – Wine Companion 2010

90/100 5 stars Australian Wine Vintages 2010

3 stars Winestate Magazine March 2010