

2006 WARRENMANG ESTATE SHIRAZ

ESTATE SHIRAZ 2006

- **Vintage:** 2006
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Shiraz 100%
- **Winemaker:** Sean Schwager & Luigi Bazzani

- **Fermentation:** Open fermenters, plunged twice daily, basket pressed.
- **Maturation:** 24 months in French and American oak.
- **Alcohol:** 16.0% Vol
- **pH:** 3.61
- **TA:** TBA
- **Packaging:** 12 x 750ml

- **Tasting Notes:**
 - **Colour:**
Vivid deep purple with garnet hues
 - **Nose:**
Aromas of ripe blackberry and dark cherry fruits with a hint of spice and cedar oak barrel complexity.
 - **Palate:**
This wine is an outstanding example of Pyrenees Shiraz crafted from an above average 2006 vintage in the Pyrenees. The wine exhibits ripe blackberry, plum and dark cherry fruit flavours which persist through the palate giving great length. 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 perfect for current consumption or cellaring for up to 10 years.

RELEASE DATE EARLY 2009

88/100 James Halliday 2010 Wine Companion

4 stars – Recommended.

90/100 Australian Wine Vintages – an outstanding wine

5 STARS Winestate Magazine, Equal Top of Category – March 2010

