

## **SHIRAZ BAROSSA STEPHENDALE 2008 14,5%**

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**VISUAL ANALYSIS:** limpid, ruby red and consistent.

**OLFACTORY ANALYSIS:** blackcurrants, raspberries, undergrowth and wild rose.

**GUSTATIVE ANALYSIS:** there is a great structure, a strong alcoholic dryness, a bitter tendency coming from the tannin, not so important mineral notes and a final fruit flavoured. The gustative aromatic persistence is about 4 seconds.

**WINE-FOOD COMBINATION:** underdone hamburger

- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The sweet tendency of the underdone hamburger is counterweighing the bitterish tendency of the wine
- The salivation produced by chewing the hamburger is countervailing the alcoholic dryness of the wine
- The sweet tendency of the underdone hamburger is compensating the sapidity given by the mineral notes of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

**PRICE-QUALITY RELATION:** good                      *approximately 9,00 AUD*

**Standard Drinks 8.6**