

## SHIRAZ ASPEN ESTATE 2010 13%

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**VISUAL ANALYSIS:** limpid, purple red and quite flowing.

**OLFACTORY ANALYSIS:** wood, red plum, undergrowth, violet and a hint of chocolate.

**GUSTATIVE ANALYSIS:** there are some mineral notes, just a touch of an astringent note given by the tannins, and a soft bitterish tendency at the end of the gustative exam. The gustative aromatic persistence is about 4 seconds.

**WINE-FOOD COMBINATION:** Kangaroo medallions with assorted vegetables and juniper sauce

- The sweet tendency of the kangaroo medallions is counterweighing the bitterish tendency of the wine
- The succulence of the kangaroo meat is counterbalancing the astringent note of the wine
- The sweet tendency of the vegetables is countervailing 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*

**Preservative (220) added.**

**Produced with the aid of milk and egg products and traces may remain.**

**Standard Drinks 7.7**