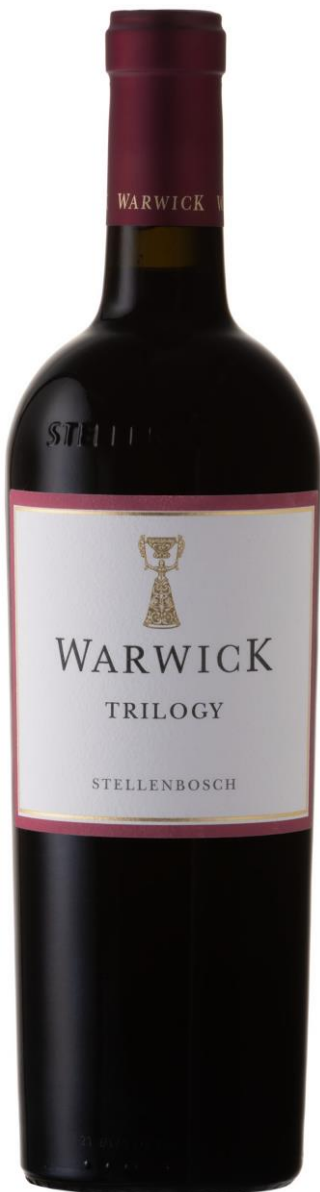




WARWICK
— ESTATE —

WARWICK TRILOGY 2021



VARIETAL: 49% Cabernet Franc, 48% Cabernet Sauvignon, 3% Merlot

WINE OF ORIGIN: Stellenbosch

TASTING NOTE: Floral and perfumed, aromas of rosemary, black currant, and lavender jump from the glass. The palate is finely structured with powdery tannins crushed around a beautiful core of dark fruit. Notes of black cherry, cassis, and cedarwood on the palate, lifted by a bright acidity add length to the mid palate. The finish is smooth and textured with a lingering aftertaste. Aging recommendation: 5 years or more.

WINEMAKING: Each component was harvested separately, de-stemmed, and hand-sorted into a tank. The wines spent between 14 and 28 days on the skins, depending on their tannin structure with three or four pump-overs per day. Once the fermentation is completed the wines are pressed to undergo malolactic fermentation in the barrel and tank. After completion, the wine was racked in French oak barrels (39% new, 11% second fill, and 50% third fill and fourth fill) for 24 months before a strict selection process, where only the best barrels from the best blocks were selected. Components are blended and allowed to clarify naturally before filtration and bottling in May 2023.

FOOD PAIRING: Slow-roasted lamb shank with creamy leak and broad bean mash.

SERVING TEMP: 16-18 °C

ANALYSIS:
Alc: 14.50%
RS: 2.5
TA: 6.0
PH: 3.62
✔ Vegan

BOTTLING DATE: May 2023



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