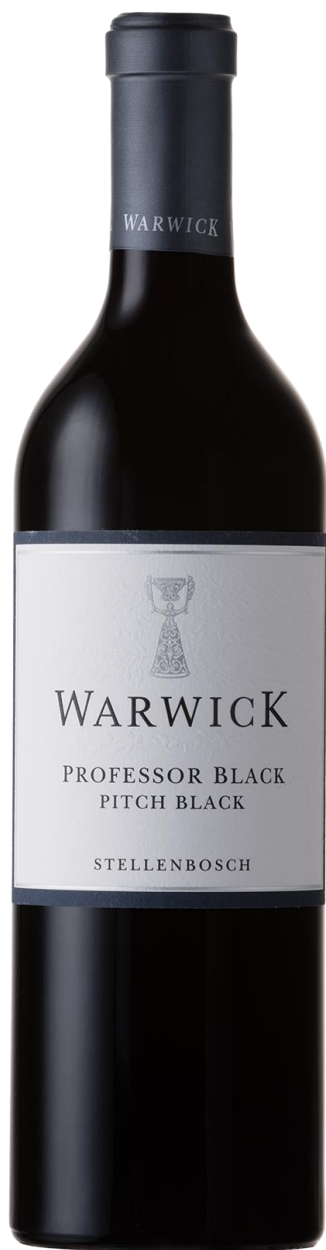




WARWICK
— ESTATE —

Professor Black Pitch Black 2022



VARIETAL:

Cabernet Sauvignon 41%, Malbec 19%, Cabernet Franc 16%, Merlot 10%, Cinsault 8% and Petit Verdot 6%

WINE OF ORIGIN:

Stellenbosch

TASTING NOTE:

Aromatic nose of lavender, wild strawberry, and cassis and aniseed. Smooth tannins flesh out the middle palate supported by a core of dark fruit, ripe plum, black currants, dark chocolate, and spice. The finish is lush and rich with a fresh acidity adding length and supported by well-integrated oak.

AGEING:

Ready to enjoy now but will reward careful cellaring over the next three to five years.

WINEMAKING:

A Classical blend inspired by the wines that came from Stellenbosch in the middle of the previous century. Traditional Bordeaux varieties mixed with Cinsault, as was the norm more than 50 years ago. All the varieties besides the Cinsault are de-stemmed and fermented on the skins for 2-3 weeks before pressing and aging in small French oak barrels for a period of 12 months, 24% new, 10% second fill, and 30% third fill, and the balance in older oak. The Cinsault was fermented whole bunch and aged unwooded. Blending and light filtration took place before bottling in September 2023.

FOOD PAIRING:

Slow braised beef short rib with creamy polenta

ANALYSIS:

Alc: 13.5%
RS: 2.8
TA: 5.5
PH: 3.62
✓ Vegan

BOTTLING DATE: Sep 2023

RELEASE DATE: Sep 2024



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