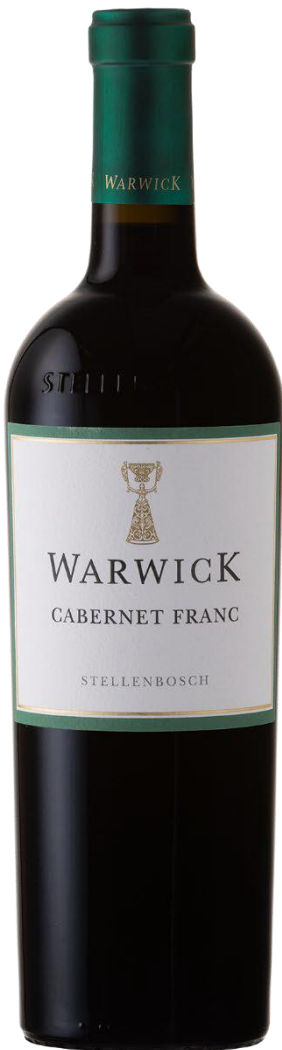




WARWICK
— ESTATE —

CABERNET FRANC 2022



VARIETAL:

100% Cabernet Franc

WINE OF ORIGIN:

Stellenbosch

TASTING NOTE:

Beautifully floral and complex nose, cassis, dark berries, lavender, and dark chocolate. The palate is rich and lush with firm tannins supported by layers of dark fruits, violets, and pencil shavings. Best enjoyed 7 years from vintage.

WINEMAKING:

Produced from a single vineyard planted in 2008. Hand-harvested, de-stemmed, and sorted into tanks. This block spent 15 days on the skins, with two to three pump-overs per day, and then pressed to undergo malolactic fermentation. After completion, the wine was racked in French oak barrels (40% new, 30% second fill, and 30% third fill) for 23 months before a strict selection process, where only the best barrels were used. These barrels are then blended and filtered before bottling in May 2024.

PAIRING:

French-trimmed Karoo lamb with rosemary and thyme.

SERVING TEMP:

16-18 °C

ANALYSIS:

Alc: 14.5%

RS: 1.90

TA: 5.60

PH: 3.55

 Vegan

BOTTLING DATE:

May 2024

RELEASE DATE:

December 2024



+2721884 4410 / info@warwickwine.com / www.warwickwine.com



/ WarwickWineEstate



/ WarwickWineEstate



/ WarwickWine