



WARWICK
— ESTATE —

THE FIRST LADY CABERNET SAUVIGNON 2023



VARIETAL:

100% Cabernet Sauvignon

WINE OF

Western Cape

ORIGIN:

TASTING NOTE:

The nose is bright and lifted with notes of dark cherries, cassis, ripe plums, and spice. The palate is pure and fresh with classic notes of dried herbs, dark chocolate, cigar box, and black currents. Tannins are finely structured and supported by a rich and creamy texture. Ready to enjoy but will reward cellaring over the next three to five years.

WINEMAKING:

Grapes are picked at optimal ripeness and transported to the cellar and de-stemmed into tank. The wines spend between 7 and 12 days on the skins depending on the tannin structure, with three to four pump overs per day and then pressed to undergo malolactic fermentation in tank. After completion the wine was aged for 12 months with various types of oak used, 10% new, before blending, filtration and bottling in August 2024.

FOOD PAIRING:

Roast leg of lamb or grilled rib eye steak with new potatoes.

SERVING

TEMP:

16-18 °C

ANALYSIS:

Alc: 13.5%

RS: 3.8

TA: 5.30

PH: 3.80

V Vegan

BOTTLING

DATE:

August 2024

RELEASE DATE:

October 2024



+27 21 884 4410 / info@warwickwine.com / www.warwickwine.com

[f](#) / [WarwickWineEstate](#) [@](#) / [WarwickWineEstate](#) [t](#) / [WarwickWine](#)