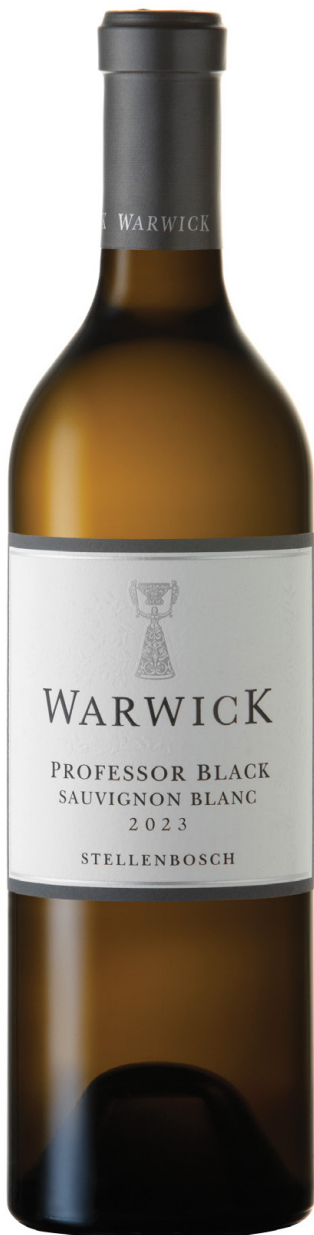




WARWICK
— ESTATE —

PROFESSOR BLACK SAUVIGNON BLANC 2023



VARIETAL:

100% Sauvignon Blanc

WINE OF ORIGIN:

Stellenbosch

TASTING NOTE:

The wine has a fragrant nose with hints of green fig, nettles, citrus, passion fruit, and white peach. The palate is centred around lime, passion fruit, tomato leaf, and green figs. Fresh acidity adds drive and focus to the finish, while the mid-palate is supported well by fruit weight and concentration. The wine is ready to enjoy now, but it will gain in weight and complexity over the next two to three years.

WINEMAKING:

This wonderful Sauvignon Blanc comprises two blocks situated high on the Simonsberg in Stellenbosch, one planted in 2003 and the other in 1985. Multiple pickings resulting in three different components ultimately making up the final blend, all to add extra complexity, aromatics, and texture. Each component was picked early in the morning and crushed to stainless steel for skin contact ranging from 8-14 hours before a gentle pressing. Cold fermentation in stainless steel with aromatic yeasts and aged on the lees before blending and stabilisation. Bottled June 2023.

FOOD PAIRING:

Grilled salmon with Thai noodle salad.

SERVING TEMP:

8-12 °C

ANALYSIS:

Alc: 13%
RS: 1.5 g/l
TA: 6.7 g/l
PH: 3.43
Vegan

BOTTLING DATE:

June 2023



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

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