



WARWICK
— ESTATE —

First Lady Sauvignon Blanc 2024



VARIETAL: 100% Sauvignon Blanc

WINE OF ORIGIN: Western Cape

TASTING NOTE: On the nose, the wine shows passion fruit, green figs, and freshly cut grass, and as the wine opens it shows more tropical fruits, ripe pineapple, and guava. The palate is smooth and finely textured with a mouthwatering acidity, ready to enjoy now but will benefit from aging over the next two years.

WINEMAKING: Grapes are picked up in the early hours of the morning and transported to the cellar. De-stemmed and crushed to strainers for skin contact between 6h and 12h depending on the acidity levels. After pressing the juice is transferred to stainless steel tanks for fermentation at cold temperatures to promote aromatics. After fermentation, the wine is kept on the lees for a short period to retain the beautiful aromatics, blended and bottled in June 2024.

FOOD PAIRING: Salmon poke bowl or Cajun spiced calamari

ANALYSIS:
Alc: 12.50%
RS: 2.7
TA: 5.60
PH: 3.42
🍷 Vegan



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