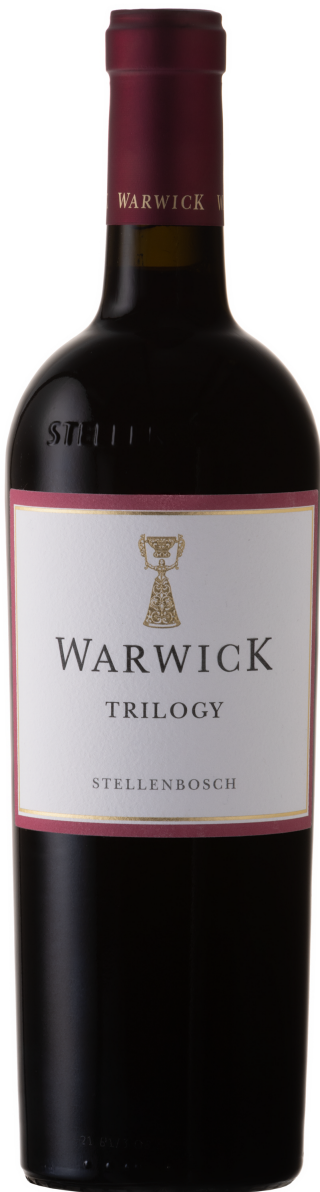




WARWICK
— ESTATE —

WARWICK TRILOGY 2020



VARIETAL:	50% Cabernet Franc, 44% Cabernet Sauvignon, 6% Merlot
WINE OF ORIGIN:	Stellenbosch
TASTING NOTE:	Floral and perfumed, aromas of lilies, black current and lavender leap out of the glass. The palate is finely structured with powdery tannins and concentrated fruit weight. Dark chocolate and cassis supported by fresh and bright acid structure adds length to the mid-palate. All these elements will enable the wine to mature well over the next decade.
WINEMAKING:	Each component was harvested separately, de-stemmed and hand sorted into tank. The wines spent between 14 and 21 days on the skins, depending on their tannin structure with three or four pump overs per day. Once the fermentation is completed the wines are pressed to undergo malolactic fermentation in barrel and tank. After completion, the wine was racked to French oak barrels (43% new, 41% second fill and 16% third fill and fourth fill) for a period of 22 months before a strict selection process, where only the best barrels from the best blocks are selected. Components are blended and allowed to clarify naturally before filtration and bottling in December 2021.
FOOD PAIRING:	Slow roasted lamb shank with creamy leak and broad bean mash.
SERVING TEMP:	16-18 °C
ANALYSIS:	Alc: 14.36% RS: 2.2 TA: 5.80 PH: 3.60 🍷 Vegan
BOTTLING DATE:	May 2022



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