

WARWICK WINE

BLUE LADY 2018



VARIETAL:

100% Cabernet Sauvignon

TASTING NOTE:

Beautiful purple colour, deep nose of dark berries, herbs, pencil shavings and cassis. Powerful tannins, signature to the 2018 vintage give backbone and grip to the palate. The dark berries for the initial nose carry through on to the palate, with notes of oak and crème de cassis. The finish is long and dry with a powerful finish, this will reward cellaring over the next 7-10 years.

WINEMAKING:

Three specific blocks used to produce this wonderful Stellenbosch Cabernet Sauvignon. Hand harvested, de-stemmed and sorted into tank. The wines spent up to 36 days on the skins depending on the tannin structure with three or four pump overs per day and then pressed to undergo malolactic fermentation in barrel and tank. After completion, the wine was racked to French oak barrels (36% new oak, 39% second fill, 25% third fill) for a period of 24 months before a strict selection process, where only the best barrels were used. These barrels are blended into tank and filtered before bottling in October 2020.

FOOD PAIRING:

Dry aged coal roasted fillet of beef, with creamy baked potatoes and salt crusted sugar snap peas. Coal roasted whole cauliflower marinated in garlic butter and spiced with nutmeg and roasted pine nuts.

ANALYSIS:

Alc: 14.5%

RS: 3.2

TA: 6.6

PH: 3.49

BOTTING DATE:

October 2020

RELEASE DATE:

July 2021



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