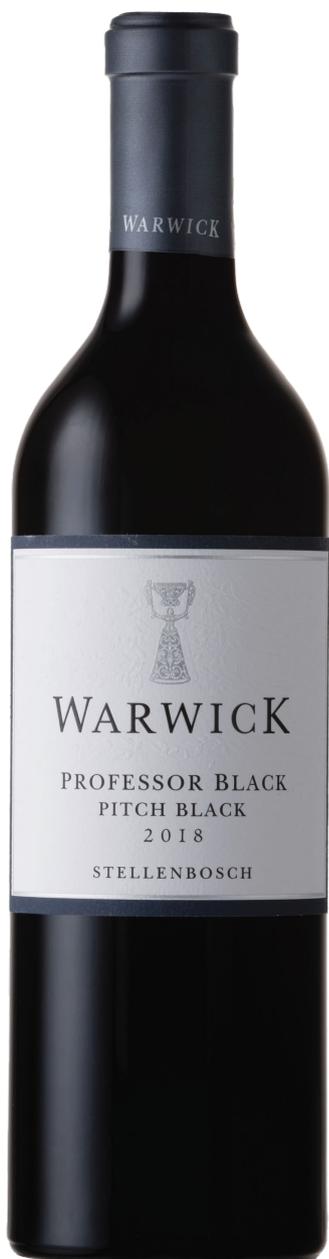




WARWICK
— ESTATE —

PROFESSOR BLACK PITCH BLACK 2018



VARIETAL: 46% Cabernet Sauvignon, 20% Merlot, 19% Cabernet Franc, 7% Cinsault, 6% Malbec, 2% Petit Verdot.

TASTING NOTE: Beautiful bright purple in colour. Strawberries and blue berries jump out of the glass with the initial nose, followed by rosemary and hints of spice. The palate is medium bodied with fine tannins and more fruit to follow. Dark chocolate, dried berries, and plums carry the through supported by bright acidity. Ready to enjoy now, but will develop well over the next three to seven years.

WINEMAKING: A Classical blend inspired by the wines that came from the Simonsberg in the middle of the previous century. Traditional Bordeaux varieties mixed with Cinsault, as was the norm more than 50 years ago. All the varieties besides the Cinsault are de-stemmed and fermented on the skins for 2-3 weeks before pressing and ageing in small French oak barrels for a period 18 months, 20% new. The Cinsault was fermented whole bunch and aged in stainless steel tanks (unwooded). Blending and a light filtration took place before bottling in July 2020.

SOIL: Clay, Loam

FOOD PAIRING: Classic roast lamb or slow cooked oxtail.

SERVING TEMP: 16-18 °C

ANALYSIS:
Alc: 14%
RS: 2.88
TA: 5.83
PH: 3.54

BOTTLING DATE: July 2020

RELEASE DATE: September 2021



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