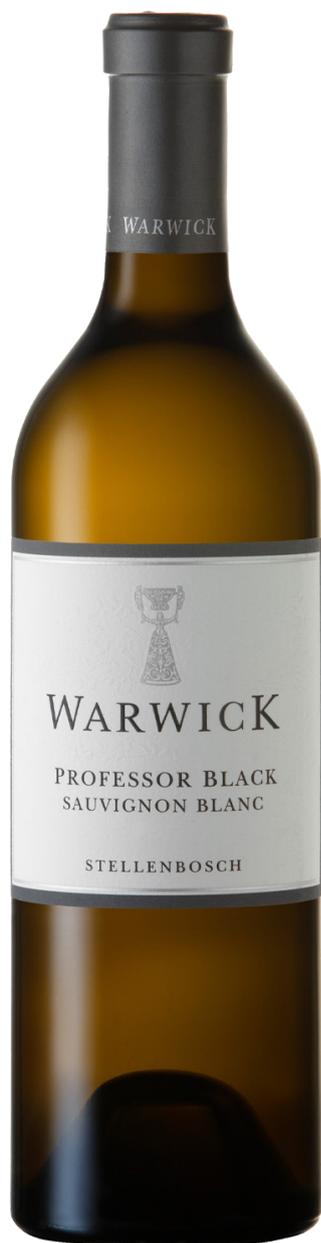


WARWICK WINE

PROFESSOR BLACK SAUVIGNON BLANC 2021



- VARIETAL:** 100% Sauvignon Blanc
- TASTING NOTE:** Striking nose with notes of ripe passionfruit, lime and nettles leap out at first impression. As the wine opens, it shows enticing aromas of peach, pear and green figs. The palate is bright and full of zest with passionfruit, green figs and peach, beautifully textured with bright lingering acidity.
- 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 six different components ultimately making up the final blend, all to add extra complexity, different aromatics, and texture. All picked early in the morning and crushed to stainless steel for skin contact ranging from 6 -12 hours before a gentle pressing. Cold fermentation in stainless steel and aged on the lees before blending, stabilisation and bottling in early May 2021.
- FOOD PAIRING:** Beef tartar with fresh asparagus.
- SERVING TEMP:** 8-12 °C
- ANALYSIS:**
Alc: 13.5%
RS: 1.8
TA: 5.7
PH: 3.36
- BOTTING DATE:** May 2021
- RELEASE DATE:** August 2021.
- SOIL:** Clay, decomposed granite



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