

WARWICK BLUE LADY 2020

CABERNET SAUVIGNON

VARIETAL: WINE OF ORIGIN: 100% Cabernet Sauvignon

Stellenbosch

TASTING NOTE:

Aromas of dark berries, tabaco, plum and red berries. The palate is packed with finely textured tannins and supporting oak spice, cedarwood and pencil shavings, supported well by fresh acidity. Careful cellaring will be rewarded over the next 3 - 5 years.

WINEMAKING:

Made up from 2 vineyards, one on a Northly Facing slope and the other on a South-Easterly slope, 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 two to three 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 (38% new oak, 33% second fill, 20% third and 9% forth fill) for a period of 22 months. Components are blended and allowed to clarify naturally before filtration and bottling in May 2022.

FOOD PAIRING:

Dry aged roasted fillet of beef, with creamy baked potatoes and salt crusted sugar snap peas.

SERVING TEMP:

16-18 °C

ANALYSIS:

Alc: 14.36% RS: 2.2 TA: 5.80 PH: 3.60 **V** Vegan

BOTTLING DATE:

May 2022









