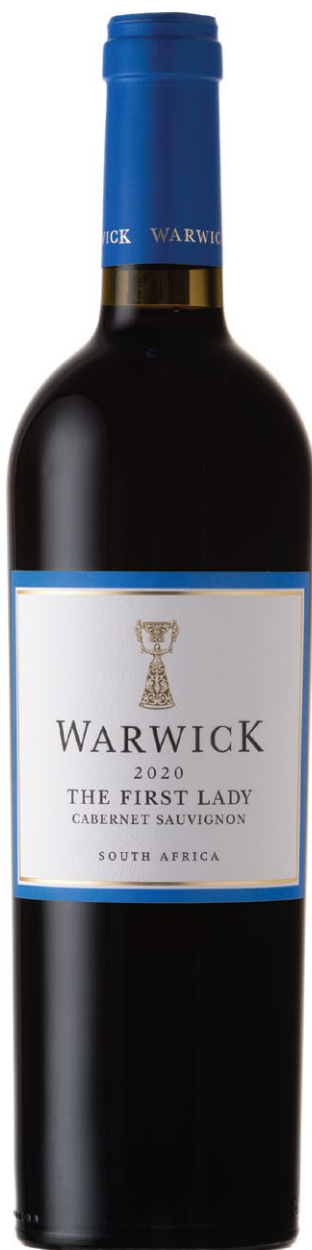




WARWICK  
— ESTATE —

## FIRST LADY CABERNET SAUVIGNON 2020



**VARIETAL:**

**100%** Cabernet Sauvignon

**WINE OF ORIGIN:**

Simonsberg-Stellenbosch

**TASTING NOTE:**

Dark and brooding nose of cassis, dark chocolate, and blue berries. The palate is true to the varietal, cigar box, black berries, cassis, and a hint of rosemary with smooth tannins without forgoing structure. Enjoy now or age for the next five years.

**WINEMAKING:**

Grapes are picked at optimal ripeness and transported to the cellar and de-stemmed into tank. The wines spent between 10 and 14 days on the skins depending on the tannin structure, with three to four pump overs per day and then pressed to undergo malolactic fermentation in tank. After completion the wine was aged for 12 months with various types of oak used, 10% new, before blending, filtration and bottling.

**FOOD PAIRING:**

Roast leg of lamb or grilled rib eye steak with new potatoes.

**SERVING TEMP:**

16-18 °C

**ANALYSIS:**

**Alc:** 13.5%

**RS:** 2.8

**TA:** 5.39

**PH:** 3.65

**V** Vegan

**BOTTLING DATE:**

November 2021



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