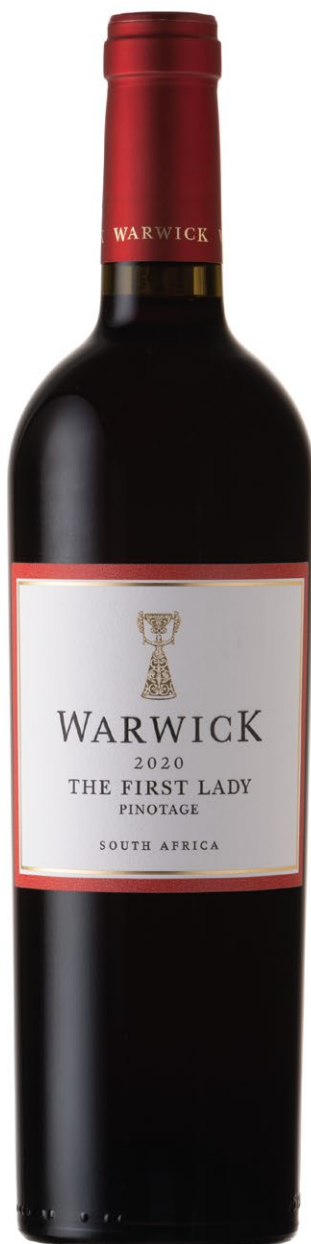




WARWICK
— ESTATE —

FIRST LADY PINOTAGE 2020



VARIETAL:

100% Pinotage

WINE OF ORIGIN:

Simonsberg-Stellenbosch

TASTING NOTE:

The nose leaps out of the glass with mulled strawberries, cherry, and spice. The palate is vibrant and silky with red cherries, dark chocolate, floral notes, and cinnamon. Silky tannins add texture to an alluring floral and elegant finish. Enjoy now or age for the next three to five years.

WINEMAKING:

Grapes are picked at optimal ripeness and transported to the cellar and de-stemmed into tank. The wine spent between 4 and 7 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 14 months with various types of oak, 10% new oak was used, before blending and a light filtration and bottling in November 2021.

FOOD PAIRING:

Barbecued pork belly

SERVING TEMP:

16-18 °C

ANALYSIS:

Alc: 14.0%
RS: 3.23
TA: 5.22
PH: 3.60
V Vegan

BOTTLING DATE:

November 2021



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