

# WARWICK WINE

## THREE CAPE LADIES 2017



### VARIETAL:

**66%** Cabernet Sauvignon  
**22%** Pinotage  
**12%** Cabernet Franc

### TASTING NOTE:

Dark and brooding nose of black berries and cherry compote on the nose with a hint of rosemary. The palate is rich and textured with bright red fruits and strong tannins, cigar box and dark chocolate on the finish.

### WINEMAKING:

2017 sees the exciting return of Pinotage to the blend for the first time since 2014. Each component was harvested separately, destemmed and sorted into tank. The wines spent between 14 and 30 days depending on the tannin structure with three or four pump overs per day and then pressed to undergo malolactic fermentation in tank. After completion the wine was racked to French oak barrels (10% new oak was used) for a period of 27 months before blending and a light filtration before bottling in August 2019.

### FOOD PAIRING:

Classic roast lamb or slow cooked oxtail.

### ANALYSIS:

**Alc:** 14,47%  
**RS:** 3.39  
**TA:** 5.90  
**PH:** 3.57

### SOIL:

Clay, Loam

### BOTTING DATE:

August 2019

### RELEASE DATE:

January 2020



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