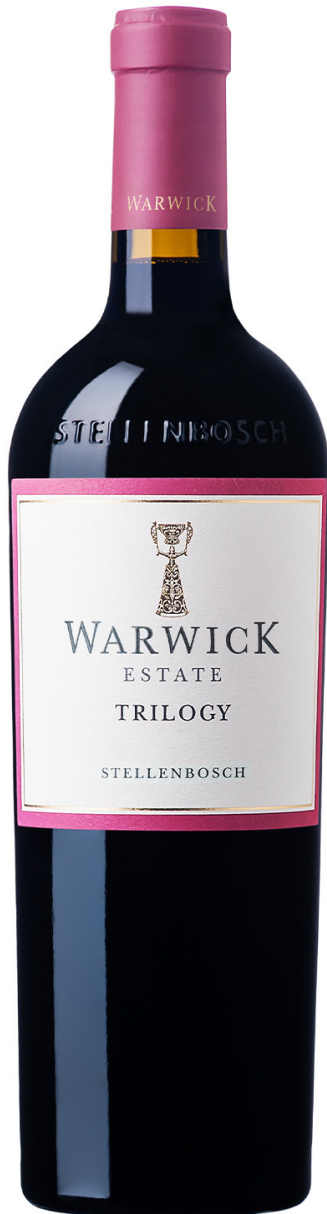


WARWICK WINE

TRILOGY 2018



VARIETAL:

55% Cabernet Franc
42% Cabernet Sauvignon
3% Merlot

TASTING NOTE:

Deep garnet in colour, with a ruby red rim. Aromas of cassis, lavender, cedarwood, cigar box on the first approach. As the wine breaths it shows more crème de cassis and black berries. The palate is rich and concentrated with intensity and structure. Black berries and cassis follow from the initial aromas though on to a complex aroma of sweet spices and a lovely savoury element. The tannins are firm, but well structured and will allow the wine to age gracefully over the next 5 - 10 years. Decant for a few hours if you want this wine to show its true colours.

WINEMAKING:

Each component was harvested separately, de-stemmed and hand sorted into tank. The wines spent between 20 and 40 days on the skins, depending on their tannin structure with three or four 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 (55% new, 2% third fill and 42% fourth fill) for a period of 24 months before a strict selection process, where only the best barrels from the best blocks are selected. Components are blended and allowed to clarify naturally before filtration and bottling.

FOOD PAIRING:

Slow roasted lamb shank.

ANALYSIS:

Alc: 14.5%
RS: 3.2
TA: 6.6
PH: 3.45

BOTTING DATE:

October 2020

RELEASE DATE:

May 2021



WARWICK