

WARWICK WINE

BLUE LADY 2017



VARIETAL:

100% Cabernet Sauvignon

TASTING NOTE:

Concentrated nose of dried herbs and warm spices complimented with dark berries and cassis. Fine powdery tannins with signature varietal grip, yet still smooth and inviting. Long and lingering dark fruit flavours gives the wine length and a moreish freshness keeps you coming back for more.

WINEMAKING:

Three specific blocks used to produce this wonderful Stellenbosch Cabernet Sauvignon. Hand harvested, de-stemmed and sorted into tank. The wines spent on average 36 days depending on the tannin structure with three or four pump overs per day. Wine was then pressed to undergo malolactic fermentation in barrel and tank. After completion the wine was racked to French oak barrels (25% new oak was used) for a period of 27 months before a strict selection process, where only the best barrels were used. These barrels are blended together and allowed to clarify naturally before bottling in September 2018.

FOOD PAIRING:

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

Coal roasted whole cauliflower marinated in garlic butter and spiced with nutmeg and roasted pine nuts.

ANALYSIS:

Alc: 14.33%

RS: 3.4

TA: 5.6

PH: 3.56

BOTTING DATE: September 2018

RELEASE DATE: December 2019



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