

WARWICK WINE

FIRST LADY CABERNET SAUVIGNON 2018



VARIETAL:

100% Cabernet Sauvignon

TASTING NOTE:

Deep dark fruits dominate the nose initially with blackberry compote and black plums, and dark chocolate. Dark berries follow on to the palate with dried herbs, cassis and dark chocolate.

WINEMAKING:

Grapes are picked at optimal ripeness and transported to the cellar and de-stemmed into tank. The wines spent between 7 and 14 days on the skins 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 aged for 18 months with various types of oak used, none new, before blending and a light filtration and bottling in November 2019.

FOOD PAIRING:

Barbecued Pork spare-ribs or grilled rib-eye steak.

ANALYSIS:

Alc: 13.5%

RS: 3.3

TA: 5.1

PH: 3.64

BOTTING DATE:

November 2018

RELEASE DATE:

May 2019



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