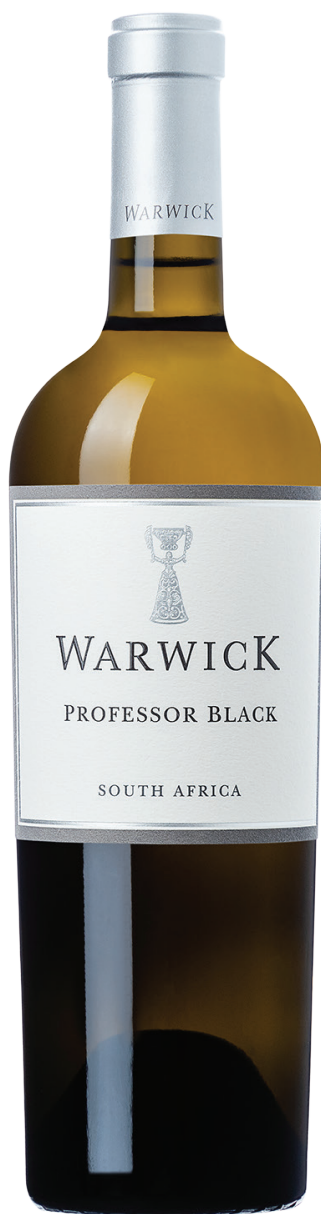


# WARWICK WINE

## PROFESSOR BLACK 2018



**VARIETAL:**

**69%** Sauvignon Blanc

**TASTING NOTE:**

**31%** Semillon

Complex and intense, the wine has a broad bouquet of flavors. Notes of kiwi fruit and freshly cut grass are emboldened with intense aromas of blackcurrant leaf, yellow apple granadilla and lemon grass. Opens into a mouth filling creamy mid palate and a lingering dry finish with a pleasant fynbos herbaceous aromatic.

**WINEMAKING:**

Specifically selected maritime vineyards are used for the Sauvignon Blanc to add freshness, aromatics and acidity to the wine. Cool high lying Semillon vineyards are used to promote the structural and textural elements of the wine. Both components are picked separately at optimal levels and whole bunch pressed. Juice is left to clarify over-night and then transferred to 400L barrels for fermentation. No new oak is used on the Sauvignon Blanc and 20% new French oak is used on the Semillon. Maturation lasting 9 months with regular batonage before a tight selection process and blending to stainless steel. Here the blend is left to settle and marry before light filtration and bottling in February 2019.

**FOOD PAIRING:**

Crayfish tails gently poached and served in a rich creamy broth of garlic, butter, lemon grass and basil, with crusty bread.

Asparagus risotto with toasted flaked almonds and chèvre.

**ANALYSIS:**

**Alc:** 13.51%

**RS:** 2.1

**TA:** 7.0

**PH:** 3.1

**BOTTING DATE:** February 2019

**RELEASE DATE:** September 2019



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