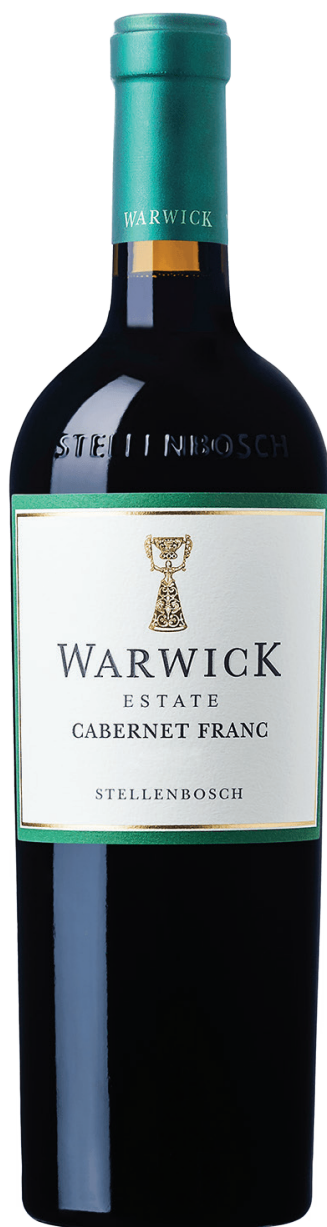


# WARWICK WINE

## CABERNET FRANC 2016

**VARIETAL:**

**100%** Cabernet Franc

**TASTING NOTE:**

Soft and elegant with smooth velvety tannins. The wine dances down the palate with a beautiful Umami character and striking notes of mulberry, ripe red berries and fennel bulb and subtle aromas of dried oregano.

**WINEMAKING:**

Two specific blocks used to produce this special and unique wine. Hand harvested, de-stemmed and sorted into tank. The wines spent up to 36 days depending on the tannin structure with three or four pump overs per day and then pressed to undergo malolactic fermentation in barrel and tank. After completion the wine was racked to French oak barrels (65% 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:**

Pan seared duck breast with roasted fennel seed and marsala reduction, creamy cauliflower puree and glazed baby carrots.

Grilled eggplant and courgette marinated in oregano and garlic, with a balsamic fennel salad and roast vine tomato purée.

**ANALYSIS:**

**Alc:** 14.29%

**RS:** 2.6

**TA:** 5.5

**PH:** 3.52

**BOTTING DATE:**

September 2018

**RELEASE DATE:**

April 2019



## WARWICK