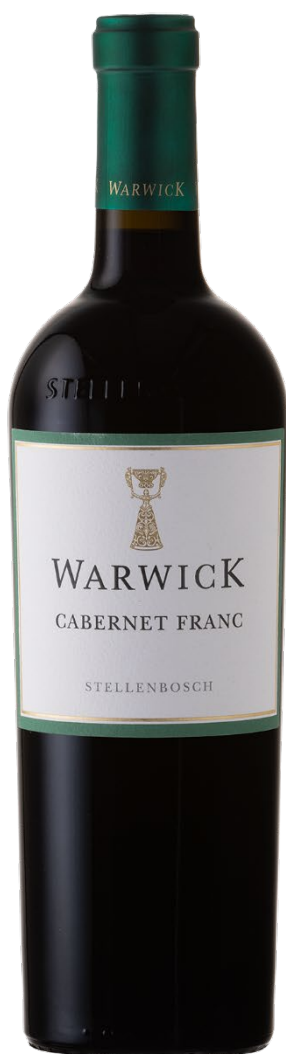




WARWICK
— ESTATE —

CABERNET FRANC 2021



VARIETAL:

100% Cabernet Franc

WINE OF ORIGIN:

Stellenbosch

TASTING NOTE:

The nose bursts with violets and dried herbs, cassis, and dark chocolate followed on to the palate with notes of dark berries pomegranate, and cacao. The palate is structured around very fine-grained tannins, supported well by a dense core of fruit, and backed up by a fresh acid. Best enjoyed 7-10 years from vintage.

WINEMAKING:

Produced from a single vineyard planted in 2008. Hand-harvested, de-stemmed, and sorted into tanks. This block spent 17 days on the skins, with two to three pump-overs per day, and then pressed to undergo malolactic fermentation. After completion, the wine was racked in French oak barrels (40% new, 30% second fill, and 30% third fill) for a period of 22 months before a strict selection process, where only the best barrels are used. These barrels are then blended and filtered before bottling in May 2023.

PAIRING:

French-trimmed Karoo lamb with rosemary and thyme.

SERVING TEMP:

16-18 °C

ANALYSIS:

Alc: 14%
RS: 2.50
TA: 6.10
PH: 3.59
Vegan

BOTTLING DATE:

May 2023

RELEASE DATE:

December 2023



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