



WARWICK
— ESTATE —

Professor Black Sauvignon Blanc 2024



VARIETAL: 100% Sauvignon Blanc

WINE OF

ORIGIN: Stellenbosch

TASTING NOTE:

The wine has an expressive nose of freshly cut grass, nettles, ripe passion fruit, and white peaches. The palate is centered around green fig, lime, passion fruit, and stone fruits. Crunchy acidity adds length, while the mid-palate is built around a dense core of fruit with wonderful concentration. The wine is ready to enjoy now, but it will gain in weight and complexity over the next two to three years.

WINEMAKING:

This wonderful Sauvignon Blanc comprises multiple blocks scattered around Stellenbosch. A wide range of pickings resulted in different building blocks to add complexity, aromatics, and texture. Each component was picked early in the morning and crushed to stainless steel for skin contact ranging from 6-12 hours before a gentle pressing. Cold fermentation in stainless steel with aromatic yeasts and aged on the lees before blending and stabilization. Bottled July 2024.

FOOD

PAIRING: Grilled salmon with Thai noodle salad.

SERVING

TEMP: 8-12 °C

ANALYSIS:

Alc: 13.5%

RS: 2.5 g/l

TA: 6.1 g/l

PH: 3.34

V Vegan

**BOTTLING
DATE:**

June 2023



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