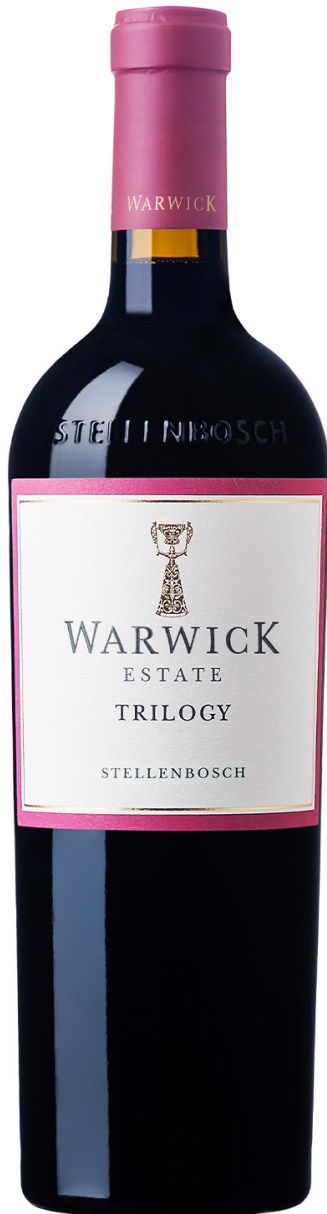


WARWICK WINE

TRILOGY 2017



VARIETAL:

53% Cabernet Franc
38% Cabernet Sauvignon
9% Merlot

TASTING NOTE:

2017 was the last year of the Cape drought and the most extreme of the drought years. The wines from 2017 really show this, small yields, and very concentrated wines. Rich bouquet of fruit and violets and perfume supported by notes of dark berries, spice, and dried tobacco. Dark cherries, cassis and soft array of dried herbs supported by grippy and fine tannins which lead to a lingering finish. Upfront and fruity now and to enjoy now but will reward cellaring over the next 5 - 7 years.

WINEMAKING:

Each component was harvested separately, de-stemmed and sorted into tank. The wines spent between 20 and 40 days on the skins, 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 (60% new oak was used) for a period of 24 months before a strict selection process, where only the best barrels from the best blocks are selected. Wines are blended and allowed to clarify naturally before bottling in October 2019.

FOOD PAIRING:

A roasted lamb.

ANALYSIS:

Alc: 14.27%
RS: 3.23
TA: 5.99
PH: 3.55

BOTTING DATE:

October 2019

RELEASE DATE:

October 2020



WARWICK