FIRST LADY CABERNET SAUVIGNON 2017



VARIETAL: 100% Cabernet Sauvignon

TASTING NOTE: Deep dark fruits dominate with blackberry

compote and black plum complimented with spicy aromatics of clove and cinnamon and a lovely hint of dried herb. A magnificent companionship of bitter and sweet, dark chilli

chocolate.

WINEMAKING: Grapes are picked at optimal ripeness and

transported to the cellar and de-stemmed into tank. The wines spent between 7 and 14 days on the skins depending on the tannin structure, with three or four pump overs per day and then pressed to undergo malolactic fermentation in tank. After completion the wine was aged for 18 months with various types of oak used, none new, before blending and a light filtration and

bottling in November 2018.

FOOD PAIRING: Barbecued flank steak.

Wild mushroom risotto.

ANALYSIS: Alc: 13.72%

RS: 3.0 **TA:** 5.7 **PH:** 3.52

BOTTING DATE: November 2018

RELEASE DATE: May 2019



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