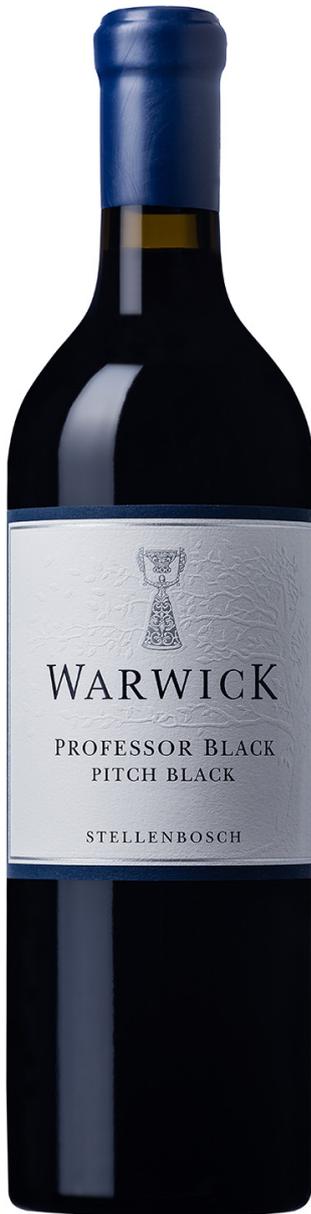


WARWICK WINE

PROFESSOR BLACK PITCH BLACK 2017



VARIETAL: **39%** Cabernet Sauvignon, **36%** Cabernet Franc, **13%** Cinsault, **10%** Merlot, **1%** Petit Verdot, **1%** Malbec

TASTING NOTE: Dark berries, wild strawberries, violets, and herbs fill the glass. The palate is rich and textured with fine grained tannins and a bright and piercing freshness delivered by the unwooded Cinsault component. The finish is dark and broody with concentration and a lingering aftertaste. Ready to enjoy now but will continue to develop well over the next decade.

WINEMAKING: A Classical blend inspired by the wines that came from the Simonsberg in the middle of the previous century. Classical Bordeaux varieties mixed with Cinsault, as was the norm in the more than 50 years ago. All the varieties besides the Cinsault are de-stemmed and fermented on the skins for 2-3 weeks before pressing and ageing in small French oak barrels for a period 18 months, 20% new. The Cinsault was fermented whole bunch and aged in stainless steel tanks. Blending and a light filtration took place before bottling in October 2019.

SOIL: Clay, Loam

FOOD PAIRING: Classic roast lamb or slow cooked oxtail.

SERVING TEMP: 16-18°C

ANALYSIS: **Alc:** 14.40%
RS: 3,40
TA: 5.80
PH: 3.61

BOTTING DATE: October 2019

RELEASE DATE: July 2020



WARWICK