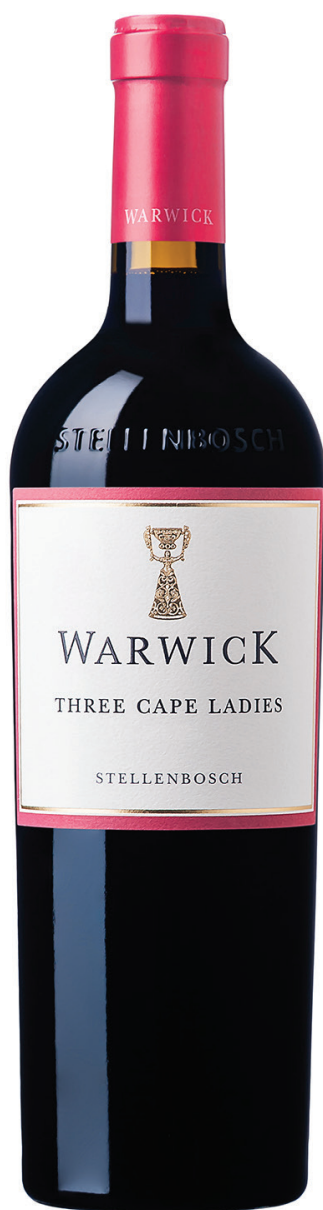


WARWICK WINE

THREE CAPE LADIES 2016



VARIETAL:

41% Cabernet Sauvignon
31% Cabernet Franc
28% Merlot

TASTING NOTE:

Bursting with bright fruit on the palate, red berries and strawberry coulis with hints of cassis. Complimented with spicy notes of cinnamon and powdered clove. Underpinned by an elegant structure and a long fruity finish.

WINEMAKING:

2016 was a warm and very dry season in the middle of the worst drought to hit the Western Cape, yields were low, and flavours concentrated and rich. Each component was harvested separately, de-stemmed and sorted into tank. The wines spent between 14 and 30 days 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 racked to French oak barrels (10% new oak was used) for a period of 20 months before blending and a light filtration before bottling in October 2018.

FOOD PAIRING:

Slow cooked oxtail with roasted root vegetables.

Shiitake and brown mushrooms poached in red wine served with wild rice.

ANALYSIS:

Alc: 14,35%
RS: 2.70
TA: 5.50
PH: 3.53

BOTTING DATE: October 2018

RELEASE DATE: January 2019



WARWICK