



## — Trilogy 2015 —

### HISTORY

Warwick Trilogy is Warwick Wine Estate's flagship Bordeaux blend. The maiden vintage of this premium wine was 1986 and it was officially released in 1987. The wine quickly established itself as one of South Africa's top red wines. The vineyards are planted on the southwest facing, cooler slopes, which have deep, granite-rich clay soils. The apex of soil and aspect is perfect suited to the slower ripening varieties of Cabernet Franc, Cabernet Sauvignon and Merlot, which make up the blend. From the watershed vintage of 2015, Cabernet Franc has led—and dominated—the blend to even greater heights. The variety has proved itself to be highly expressive of the unique and divergent terroir of the Simonsberg.

### GROWING SEASON

Leaf fall occurred early in May after good April rains, which boosted the vineyard's reserves for initial growth after bud break. The farm experienced an above-average wet winter and a significantly colder June and July supplying sufficient cold units to stimulate dormancy.

August was warmer and drier than usual and continued until the end of the spring months. Bud break occurred one week earlier than usual but was extremely even. Cool and wet weather conditions during bud break caused slow initial shoot growth. The first warm sunny days in mid-October, however, accelerated shoot growth. November was warm with more rainfall than normal, which created a slightly uneven berry set of the Cabernet Sauvignon. December and January days were warm, but the evenings were cool, resulting in great flavour and tannin development. Overall this was one of the driest growing seasons on record, but with no real spikes in temperature that resulted in one of the earliest harvests in Warwick's history.

### WINEMAKING

Trilogy comes from the older, more established Cabernet Sauvignon and Cabernet Franc vineyards on Warwick Estate.

### CABERNET FRANC

Cabernet Franc (41%) was harvested during the period of 23 February to 11 March from two different blocks. The phenolics were on par with physiological ripeness thanks to the favourable ripening conditions.  
**CLONES:** CF1 and CF623.

### CABERNET SAUVIGNON

Cabernet Sauvignon (40%) was harvested during the period of 3 to 6 March. The bunches had small berries with thick skins and intense colour with good phenolic ripeness.  
**CLONES:** CS46, CS33 and CS32.

### MERLOT

The Merlot (19%) was harvested from a single vineyard on 3 February. Small loose bunches with good phenolics. **CLONE:** undocumented.

### VINIFICATION

All the parcels were kept separated. After hand-sorting, on the vibrating sorting table, the parcels were transferred to stainless steel fermenters for three to seven day cold soak. The juice was then warmed up and inoculated with various yeasts. A warm fermentation followed to extract colour and tannin. The wine was fermented with daily pump overs as well as rack and returns.

Malolactic fermentation took place in tank and barrel after which the different blocks were racked and moved to 225L tight grain French oak barrels for maturation. The Trilogy was meticulously blended by our winemaking team headed up by Chief Winemaker, Nic van Aarde.

### BARREL SELECTION

The individual components spent 26 months in 225L French oak barrels—namely Sylvain, Demptos, Taransaud and Boutes—of which 44% were new barrels.

### TASTING PROFILE

A classic example of a Bordeaux-style wine grown in South Africa, though the 2015 vintage offers a more restrained and austere approach in a nod to the blend's Old-World heritage. On the nose find notes of olive tapenade spiced with cinnamon and cassia bark with blackberry and brambles. There's liquorice, and aniseed too; scented with herbs such as thyme and dried fennel. A savoury flinty edge to the aromatics will find you picking up beef bouillon and pencil shavings. On the palate there's a soft, fine red fruit character redolent of red plums and red cherries, which is underscored by dark cacao bean. Good acidity supports a well-rounded, lengthy finish.

### AGEING POTENTIAL

2015 was one of the best vintages in South African history and is well-suited to ageing. The optimal drinking period is between 10 to 12 years. If you want more tertiary characters the wine can age for up to 20 years. Decanting recommended.

### FOOD MATCH

Slow-roasted pork shoulder served with caramelised fennel bulbs; Herbed lamb cutlets; Red lentil and aubergine moussaka; pheasant breasts in a wild plum sauce; Peppered duck breast with vanilla mash and mushroom ragout; Traditional char-grilled rump dressed in sauce Bordelaise.

### TECHNICAL ANALYSIS

Alcohol: 14.5% | RS: 3.4g/l | pH: 3.60 | TA: 5.9g/l

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