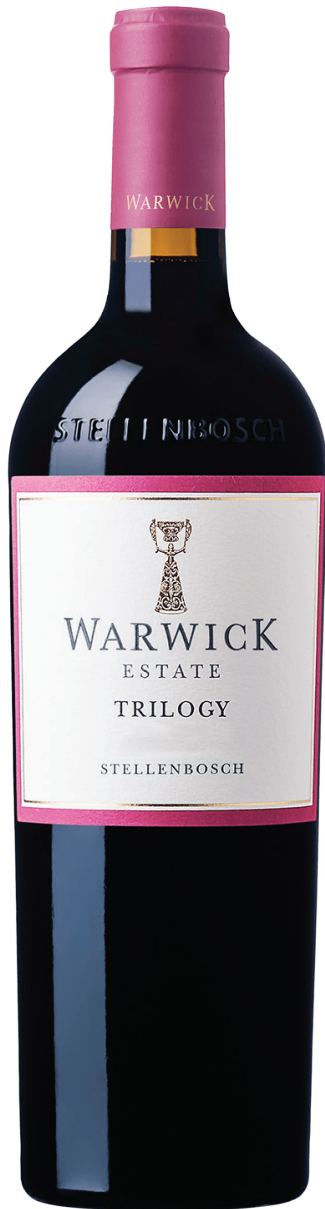


WARWICK WINE

TRILOGY 2016



VARIETAL:

51% Cabernet Franc
34% Cabernet Sauvignon
15% Merlot

TASTING NOTE:

Complex bouquet of fruit with red plum and blackberries dominant with further notes of black cherry and mulberry. Aniseed and notes of dried oregano add even more intrigue to the wine. It is well supported by grippy powdery tannins which lead to a lingering fruity finish.

WINEMAKING:

Each component was harvested separately, de-stemmed and sorted into tank. The wines spent between 20 and 40 days depending on the tannin structure 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 27 months before a strict selection process, where only the best barrels from the best blocks are selected. Wines are blended together and allowed to clarify naturally before bottling in September 2018.

FOOD PAIRING:

Braised beef short rib bordelaise with pappardelle pasta and crispy baby vegetables. Grilled Mediterranean vegetables marinated in dried oregano with baba ghanoush and toasted pumpkin seeds.

ANALYSIS:

Alc: 14.2%
RS: 3.0
TA: 5.5
PH: 3.49

BOTTING DATE: September 2018

RELEASE DATE: October 2019



WARWICK