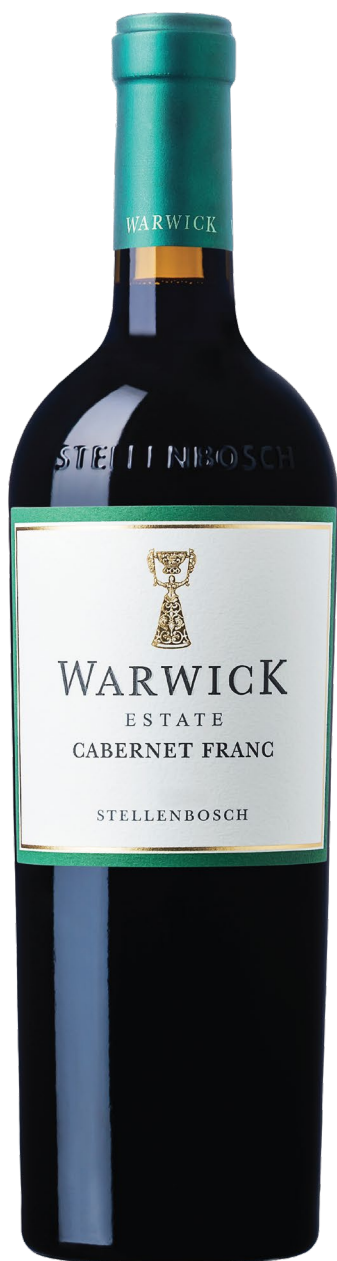




WARWICK
— ESTATE —

CABERNET FRANC 2018



VARIETAL: 100% Cabernet Franc

TASTING NOTE: Dry herb aromatics together with ripe red berries and floral undertones fill the nose and entice you into the wine. Bold, yet soft tannins combined with dark chocolate fill your mouth and linger long afterwards.

WINEMAKING: Two specific blocks used to produce this special and unique wine. Hand harvested, de-stemmed and sorted into tank. The wines spent up to 30 days on the skins, depending on the tannin structure with two to three 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 (100% new oak was used) for a period of 24 months before a strict selection process, where only the best barrels are selected. These barrels are then blended and filtered before bottling in October 2020.

FOOD PAIRING: Slow roasted lamb with rosemary and thyme.

ANALYSIS:
Alc: 14.2%
RS: 2.8
TA: 6.5
PH: 3.44

BOTTLING DATE: October 2020

RELEASE DATE: April 2021



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