

Wine of the week: a perfect accompaniment to the Sunday roast



by Matthew Jukes

2005 Warwick Estate Trilogy, Stellenbosch, South Africa (£14.99, www.sawinesonline.co.uk, Wine Society, tel. 01438 741177).

I have followed the wines from Warwick Estate for many years and I am certain that this vintage of Trilogy is the finest wine that the Ratcliffe family has ever made. I recently tasted 60 reds 'blind' at the Wines of South Africa HQ and this was my highest scoring wine.

The blend of 59% Cabernet Sauvignon, 20% Merlot and 21% Cabernet Franc gives us a perfect recipe, or Trilogy, of grapes. Each component was harvested and vinified separately and then blended carefully to end up with the smoothest and most balanced of results. The beauty of this wine is that it is a truly medium-bodied red and not a blockbuster in either alcohol

terms or sheer weight. It is the sort of wine that you can completely relax with; its perfect partner would be a traditional Sunday roast. Decant it and treat it as you would a top-flight claret and you will be amazed at how supple, bright, smooth and layered it is.

While a lot of new wineries in South Africa seem to be chasing ultra-ripe, heavy, dark reds to rival those of Australia and California, Warwick has never changed its game. This firm has been around for long enough to know that these fads will fade and classically dimensioned, elegant wines will always win genuine wine-lovers over.

● *Matthew Jukes is a winner of the International Wine & Spirit Competition's Communicator of the Year Trophy*

