



WARWICK

— ESTATE —

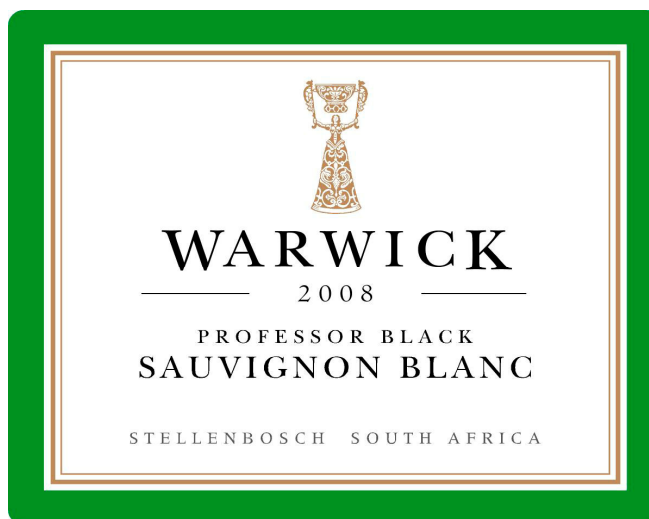
PROFESSOR BLACK 2008

ANALYSIS

pH:	3,41
Residual Sugar:	4,5g/l
Alcohol:	13.2%
Total Acidity:	7.0g/l
Bottling Date:	May 2008
Release date:	July 2008
Soil:	Hutton, Clovelly

VARIETALS:

Sauvignon	100%
Blanc	



Winemakers comments:

The grapes were harvested at different levels of ripeness depending on fruit character, to ensure maximum fruitiness and complexity. The juice was handled reductively throughout the winemaking process and fermented very cold in specially designed stainless steel tanks. After fermentation the wine was kept on the gross lees for three months, blended and finally bottled in June 2008.

Winemaking Procedure:

The wine shows an abundance of tropical fruit, pear, grapefruit and green fig flavours on the nose that carry through to the palate. The mouth feel is crisp, yet rich and fruity, and coats the pallet evenly. The well-balanced acid and lingering aftertaste will make you come back for more.

Serving temperature: 6-8 °C

Food Suggestions: Fresh Oysters, goats cheese salad or grilled/steamed fresh-water fish.