



WARWICK

— ESTATE —

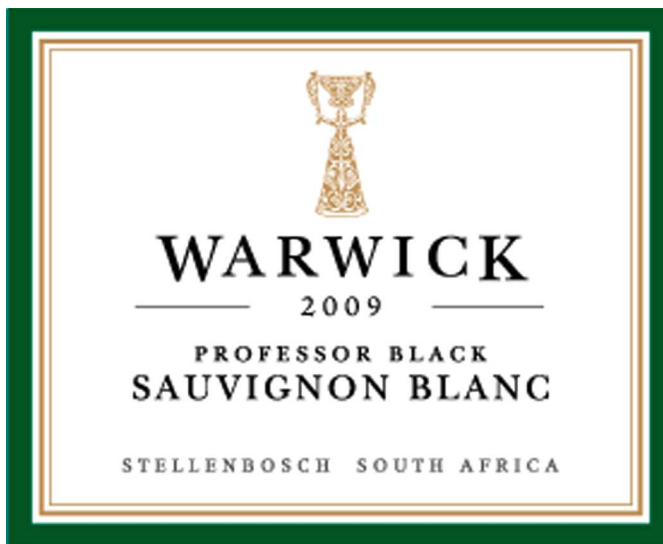
PROFESSOR BLACK 2009

ANALYSIS

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|-----------------|------------------|
| pH: | 3,41 |
| Residual Sugar: | 4,5g/l |
| Alcohol: | 13.40% |
| Total Acidity: | 7.0g/l |
| Bottling Date: | June 2009 |
| Release date: | July 2009 |
| Soil: | Hutton, Clovelly |

VARIETALS:

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| Sauvignon. Blanc | 100% |
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Winemakers comments:

The wine shows an abundance of tropical fruit, gooseberry, grapefruit and lime aromas on the nose that carry through to the palette. 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.

Winemaking Procedure:

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 July 2009.

Serving temperature: 6-8 °C

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