

Warwick

The First Lady 2008

ALCOHOL: 13.95%
TOTAL ACIDITY: 5.5 g/l
pH: 3.64
RESIDUAL SUGAR: 2.71 g/l

Bottling Date: October 2009

Release date: December 2009

Winemaking procedure:

This Warwick blend is made up from 97% Cabernet Sauvignon and 3% Petit Verdot. Both components were aged for 15 months in second and third fill barrels after completing malolactic fermentation in tank. The wine was racked 3 times during barrel aging before applying a light fining and bottling the wine unfiltered.

Winemaker's comments:

The wine has a deep and intense ruby red colour. The nose reveals lots of red berries and sweet black currents, complemented by sweet vanilla and chocolate oak background and pleasant herbal undertones. The smooth, ripe, round tannins make this wine easy to drink while still retaining a full body. The balanced acid creates a firm finish that is complemented by a lingering sweetness. Although accessible now this wine will improve with careful cellaring over the next 3 years.

Serving temperature: 18 - 22°C