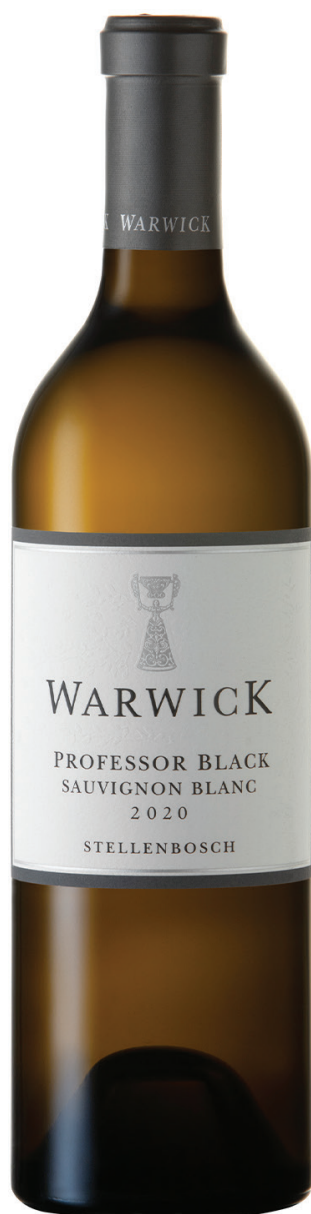


WARWICK WINE

PROFESSOR BLACK SAUVIGNON BLANC 2020



VARIETAL:

100% Sauvignon Blanc

TASTING NOTE:

Striking nose with notes of elder flower, nettles, ripe passionfruit, and lime. The palate is alive and zesty with an abundance of passionfruit and citrus, beautifully textured with bright lingering acidity.

WINEMAKING:

This wonderful Sauvignon Blanc comprises two blocks situated high on the Simonsberg in Stellenbosch, one planted in 2003 and the other in 1985. Multiple pickings to add complexity, different aromatics, and texture to the wine. All picked early in the morning and crushed to stainless steel for skin contact ranging from 6 -12 hours before a gentle pressing. Cold fermentation in stainless steel and aged on the lees for 100 days before blending and stabilisation and bottling in early July 2020.

FOOD PAIRING:

Beef tartar with fresh asparagus..

SERVING TEMP:

8-12 °C

ANALYSIS:

Alc: 13.5%

RS: 2.0

TA: 6.1

PH: 3.37

SOIL TYPE:

Clay, decomposed granite.

BOTTING DATE:

July 2020

RELEASE DATE:

October 2020



WARWICK