

First Lady Cabernet Sauvignon 2015

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

WINEMAKING PROCESS: The different vineyards and parcels are hand-picked in the early morning. The bunches are crushed and destemmed and pumped to open top fermenters. The mash is cold settled for 2-4 days and then inoculated with yeast. Daily pump overs, punch downs and rack and returns are done and the skins are pressed when dry. Malolactic is done in tank. After Malolactic the wine is racked to 225 L French oak barrels for maturation. The wine is racked as necessary and spent 16 months in barrel. Before bottling the blend was made up and rough filtration was done.

TASTING NOTES: Wafts of liquorice, cigar box and black berry with a fresh bouncy whack of fresh red fruit

VINE AGE: 7 - 35 years

SOIL TYPES: Decomposed granite, Shale, Sandstone, Lime

AGING POTENTIAL: 3-5 years

SUSTAINABILITY/ORGANIC CERTIFICATIONS:
Sustainable farming



WARWICK
— ESTATE —

WINEMAKER: Nic Van Aarde and
Carami van der Merwe

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 13.24%

RESIDUAL SUGAR: 3.0 g/L

PH: 3.48

TOTAL ACIDITY: 6.2 g/L

TOTAL SULPHUR: 88

ANNUAL PRODUCTION:
72,000 cs x 12/750ml

RELEASE DATE: September, 2016

