

Warwick Reserve Trilogy 2005

The wine shows great ripe fruit flavours with hints of chocolate and mocha. A sweet, perfumed luscious nose, which is earthy and provocative. Ripe prunes, raspberry and blackberry flavours abound. There is a silky soft feel in the mouth with nutty and coffee flavours on the palate. The wine has a very broad palette that lingers. Decanting when young will give more pleasure and aroma.

Roasted veal, pan seared steak or oven baked aubergine. Complements chocolate desserts.

variety : Cabernet Sauvignon | 64% Cabernet Sauvignon, 18% Cabernet Franc, 18% Merlot

winery : Warwick Wine Estate

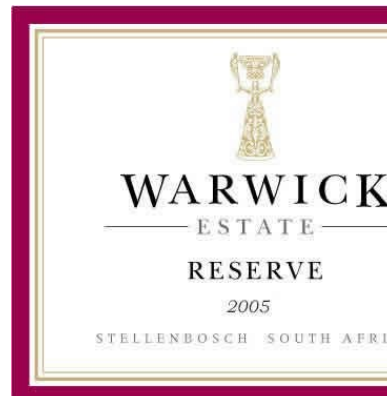
winemaker : Jozua Joubert

wine of origin : Stellenbosch

analysis : alc : 14.6 % vol rs : 2 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork



about the harvest: Each component was harvested and vinified separately.

in the cellar : The wine was kept on the skins no longer than 7 days. The components were then allowed to finish malolactic fermentation and then aged in French oak for 24 months. The new wood component was about 60%.