

Warwick Three Cape Ladies 2010

Dark berry and stewed fruit aromas fuse with spicy pepper flavors which compliment the full bodied ripe tannins. This blend brings the best of Pinotage to the classic French varieties and will age well for the next 15 years.

Serve with a spicy tomato stew made with sun-ripened tomatoes or a black mushroom risotto. Serving temperature: 16-18°C.

variety : Cabernet Sauvignon | 35% Cabernet Sauvignon, 33% Shiraz, 32% Pinotage

winery : Warwick Wine Estate

winemaker : _

wine of origin :

analysis : alc : 14.17 % vol rs : 2.8 g/l pH : 3.66 ta : 6.2 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

about the harvest: The grapes were picked at optimum ripeness.

in the cellar : The grapes were fermented till dry in stainless steel tanks with daily pump over's and punch downs. The wine was then transferred to 225 L French oak barrels where it underwent Malolactic fermentation. After Malolactic it was racked back to tank, sulphured and returned to barrel. The wine spent 28 months in 225 L French oak barrels (1/3 new, 1/3 2nd fill and 1/3 3rd fill). The wine was then blended and no fining took place. A rough filtration was done just before bottling.