

Warwick Three Cape Ladies 2017

Dark and brooding nose of black berries and cherry compote on the nose with a hint of rosemary. The palate is rich and textured with bright red fruits and strong tannins, cigar box and dark chocolate on the finish

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

variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 22% Pinotage, 12% Cabernet Franc

winery : Warwick Wine Estate

winemaker : JD Pretorius

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 3.39 g/l pH : 3.57 ta : 5.90 g/l

type : Red

pack : Bottle **size** : 750ml **closure** : Cork

The Three Cape Ladies was the first Cape Blend ever bottled. It was also James Bond's seductive wine of choice in the 007 book Carte Blanche, published in 2011. If you now feel the need to use a Sean Connery voice whenever you say "Three Cape Ladies", we completely understand.

in the cellar : 2017 sees the exciting return of Pinotage to the blend for the first time since 2014. Each component was harvested separately, de-stemmed and sorted into tank. The wines spent between 14 and 30 days depending on the tannin structure with three or four pump overs per day and then pressed to undergo malolactic fermentation in tank. After completion the wine was racked to French oak barrels (10% new oak was used) for a period of 27 months before blending and a light filtration before bottling in August 2019

