



## — Trilogy 2013 —

### Varietal Information

Warwick Trilogy is traditionally a blend of 3 Bordeaux varieties, hence its name. Even though the blend may vary slightly from year to year, the style does not change. In 2013 the blend was as follows:

Cabernet Sauvignon 54%, Cabernet Franc 32% and Merlot 14%.

### History

The oldest block that goes into the blend was a Cabernet block that was planted in 1997, with another planted in 1998. The Merlot was all planted in 2001 and the Cabernet Franc was planted between 2001 and 2008.

There are 2 different kinds of rootstock used: The Richter 101/14 and the Richter 110. The Richter 110 is used for the Merlot and some Cabernet Franc. It is a rootstock that is suited to dry land farming and this rootstock was first developed in France by Franz Richter in 1889. It is a combination of *Vitis Berlandieri* and *Vitis Rupestris* and was first imported into South Africa in 1927. Richter 110 is particularly well suited to the soils of the Simonsberg with Oakleaf and Hutton being ideal.

The Cabernet Sauvignon is 100% on Richter 101/14 rootstock with some of the Cabernet Franc on this one too. Richter 101/14 was developed by Professor Alexis Millardet with the assistance of the Marquis de Grasset in 1882 in France. It is not exactly known when it was brought to South Africa but it was certainly one of the first rootstocks to be imported. Its parentage is *Vitis riparia* and *Vitis rupestris*. Its natural tendency is to penetrate the roots very deep into the soil and it is excellent in gravelly soils. It is one of the traditional rootstocks of the Stellenbosch area.

### Vintage

The 2013 growing season was full of surprises. There were gale force winds, heat spikes and loads of rain during harvest. There were certainly challenging conditions for making wine.

Cabernet Sauvignon, Merlot and Cabernet Franc showed the most promise in the unusual season. Late rain during the harvest helped to supplement the dry land vineyards with much needed moisture. This led to slow ripening and phenolic ripeness at low sugars, translating into more complexity and riper berry characters with the bonus of lower alcohols.

2013 was not a recipe year for making wine. "We were challenged by Mother Nature and the Warwick viticulturist Ronald and I had to think out of the box. After tasting the wines I think we have come out tops and that 2013 will be a year to remember." Says head winemaker Nic van Aarde.

### Winemaking

This was Nic van Aarde's first vintage at Warwick, and with a challenging season, he had his work cut out for him.

Trilogy comes from the oldest, most established vineyards on Warwick Estate. From mid-February till mid-April 2013 we had a very cool ripening period with phenolic ripeness and sugar ripeness aligned.

This resulted in lower alcohols at optimal ripeness. The Merlot came in on 1 March showing concentrated blueberry aromas with silky tannins. A six day cold soak was given and a cool fermentation was done to preserve the upfront fruit characters. The Cabernet Franc came off a week later. The cap was punched down for the onset of fermentation after which four pump overs were done tapering down to one at the end of fermentation. A week of post maceration was done before a light pressing. The wine showed upfront perfume and spice and was practically drinkable after fermentation - showing well integrated tannins. The Cabernet Sauvignon came in between 20 March and 3 April and was thick skinned with small berries. The berries were hand sorted and allowed to cold soak for seven days. A warmer fermentation was done with daily pump overs and rack and returns with a total of 24 days on the skins. The wine showed powerful tannins bursting with black fruit aromas. Malolactic fermentation took place in tank after which the different blocks were moved to 225L French oak tight grain barrels for maturation. The wines spent 26 months in barrel. Before bottling, the Trilogy was meticulously blended by our winemaking panel. The wine spends 26 months in bottle before release to allow the wine to harmonise to its full potential.

### Barrel Selection

Trilogy spends 26 months in 225L tight grain French oak barrels of which 62 % are new barrels. The coopers used were: Demptos, Taransaud, Sylvain, Boutes.

### Tasting Profile

This wine is like a classic Bordeaux, only friendlier and more approachable from a young age. The robust, exuberant flavors are brought to life by the wine's spell in top notch French oak barrels. If you can get past your first impressions of delicious, stunning and 'pour some more', you'll discover an elegance that is a firm fruit core wrapped in tannins that are longer and smoother than a pair of silk stockings. This wine is a grand lady in every way, and should be treated as such in the glass. Approach with reverence and be delighted.

### Ageing Potential

2016 will be the 30th vintage of this wine. The 1986, our maiden vintage is still going as strong as the lady, Norma, who made it. Ideally, age it for 10 years or more, if you can wait that long. Drink it young but we do suggest decanting it for an hour or two before serving. If you do plan to age it, start trying a bottle every year from 5 years from harvest and then decide when your optimum moment is.

### Food Match

Rare beef fillet done in a Chinese barbecue sauce would make this wine come alive, or even a Carpaccio with an anchovy cream and a hint of truffle oil. A bowl of simple, homemade whole egg pasta is always the answer, with a simple Ragu sauce, if we can get past the guilt of the non low-carbing? Or a baked Camembert, served hot from the oven with cranberries and cherries and a hunk of crusty bread.

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