

Waverley Hills Semillon/Chardonnay 2006

Tropical fruit, white apple and ripe pears are predominant in this well-balanced wine. The taste of stone fruit follows through on the pallet with hints of lime.

This fresh easy drinking wine compliments a healthy wine philosophy and is perfect for light organic salads with fresh herbs and spices and seafood.

variety : Semillon | Semillon, Chardonnay

winery : Waverley Hills Organic Wines

winemaker : Theuns Botha

wine of origin : Tulbagh

analysis : alc : 12.8 % vol rs : 4.1 g/l pH : 3.69 ta : 5.5 g/l so2 : 100 mg/l

type : White organic

pack : Bottle **closure :** Cork

in the cellar : This wine is made from top quality grapes. Cooled to 4 degrees Celsius before de-stemming the grapes are gently crushed in a modern pneumatic press. The juice is left to settle overnight before fermentation in stainless steel tanks. Ten percent of the Chardonnay was fermented in new oak barrels for three months.

