

Waverley Hills Shiraz 2007

Bright red edge with inky black centre. The nose has a Madagascar green pepper spiciness with red berry fruits and aromas of vanilla. The palate shows soft velvety ripe tannins with a long follow through of the vanilla and red berry fruits. The balance between the acid, tannin and alcohol allows the wine to be structured, ensuring a long, complex finish.

Very adaptable, the wine can be enjoyed at a light lunch or compliment a hearty lunch or dinner.

variety : Shiraz | 92% Shiraz, 8% Cabernet Sauvignon

winery : Waverley Hills Organic Wines

winemaker : Theuns Botha

wine of origin : Tulbagh

analysis : alc : 13.81 % vol rs : 2.7 g/l pH : 3.57 ta : 5.9 g/l so2 : 68 mg/l

type : Red **style :** Dry **wooded** **organic**

pack : Bottle **closure :** Cork

ageing : This wine will age well.

in the vineyard : 3 ha trellised Shiraz vines from different clones (SH1, SH22) planted in 2000/1 on fertile Oakleaf soils. Micro irrigation is delivered and an average production of 10 tons/ha.

about the harvest: A perfect summer followed by a cold, wet winter resulted in healthy, disease free wines. 2 weeks prior to harvest the unwanted bunches were removed. Phenolically ripe quality grapes were handpicked for this wine and cooled overnight before processing.

in the cellar : The Maiden Vintage in our modern Cellar. Grapes were cold soaked for 8-10 days, with 3 pump overs per day. Specially chosen yeast strains fermented the wine under temperature controlled conditions not exceeding 28° Celsius. Skins were gently pressed with latest technology bag press and fermentation was completed in stainless steel tanks. Malolactic fermentation was allowed on American oak in the tanks. All ingredients used are natural, organically certified by SGS and management is controlled with BRC/HACCP certification.

20% of the wine was matured in oak barrels for 6 months, of which 12% was new wood and 38% American oak. The balance of the wine was tank matured with wood for short periods of time.

