

Waverley Hills Cabernet Sauvignon/Merlot 2007

Bright red edge with a deep ruby centre. The wine has aromas of black cherry, blackcurrant, mint and chocolate, with hints of toastiness from the barrels in the form of nutmeg and sandalwood. Palate shows all the same fruit flavours with silky-soft ripe tannins. Hints of chocolate, ripe fruit and mocha coffee from the barrels create a well balanced and structured wine.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 28% Merlot

winery : Waverley Hills Organic Wines

winemaker : Theuns Botha

wine of origin : Tulbagh

analysis : alc : 13 % vol rs : 2.6 g/l pH : 3.56 ta : 6.1 g/l so2 : 71 mg/l

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

pack : Bottle **closure** : Cork

ageing : This wine will age well.

in the vineyard : 10 ha Cabernet and 3 ha Merlot, treelissed vines from different clones planted in 2000/1 on fertile Oakleaf soils. Micro irrigation delivering an average production of 5 tons/ha.

about the harvest: Perfect winter and summer, relatively cool with enough water for irrigation. Downy mildew damage caused serious losses of up to 30% in certain blocks, leaving small yields but concentrated grapes with lots of flavour. The healthy grapes were left on the vines to ripen phenolically before being handpicked.

in the cellar : The Maiden Vintage in our new modern cellar. The grapes were stored overnight in cold rooms before destemming and crushing. Grape berries were then gently pumped over while cold soaking for 8-10 days with 3 pump-overs per day. Specially chosen yeast strains fermented the wine to 6° - 8° Balling. Skins were gently pressed with the latest technology equipment and fermentation was completed in stainless steel tanks. Malolactic fermentation was allowed to continue in conjunction with French oak in tanks. Wines were filtered and placed in barrels to mature. All ingredients used are natural and organically certified by SGS and management is controlled with BRC/HACCP certification.

This wine was blended from individually chosen French oak barrels. 80% of the wine matured in oak barrels for 9 months. The remaining wine was tank matured with oak for short periods.

