

Waverley Hills Cabernet Sauvignon 2013

Deep maroon centre with light ruby red rim. Wine has aromas of cherry-tobacco with ripe black fruit with hints of peppery spices that follow through on the palate. Balanced wine with well integrated, ripe tannins.

This delicate fruity wine is best consumed with lamb chops lightly marinated with olive or grape seed oil and rosemary.

variety : Cabernet Sauvignon | Cabernet Sauvignon 2013: 88% Shiraz 2012: 7%, Merlot 2013: 5%

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 14.96 % vol rs : 5.2 g/l pH : 3.68 ta : 2.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine was matured in 90% French oak and 10% American barrels for 10 months. 50% new oak and 50% first fill barrels.

in the vineyard : The healthy grapes were mainly attributed to the constant south easterly winds during the ripening period on Waverley Hills and sound organic practices. The berries were small due to well managed irrigation practices and our rocky soils.

about the harvest: Grapes were handpicked at full phenolic ripeness to preserve the terroir in the fruit. G

in the cellar : Grapes were cooled overnight before being de-stemmed and gently crushed to release the sweet juice. Grapes were then slowly fermented under temperature control conditions and pumped over 2 times a day with computer controlled precision. Commercially selected yeast strains were used to ferment the juice to dryness before gently pressing the skins to produce a healthy drinking wine.

