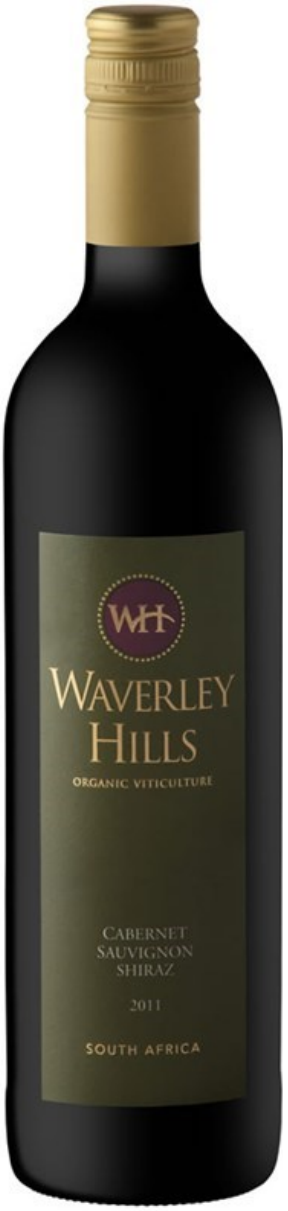
wine.co.za
easiest way to buy wine

Waverley Hills Cabernet Sauvignon Shiraz 2011

Deep purple centre with pink rim describes the youthfulness of the wine. Black cherry and raspberry aromas denotes its fruitiness which is rounded off by subtle aromas of chocolate and spicy notes from the French oak. On the palate the wine has a soft entry with notes of pepper and hints of mocha. A very adaptable wine that can be enjoyed at a light lunch, hearty dinner or simply on its own.



variety : Cabernet Sauvignon | 56% Cabernet Sauvignon, 45% Shiraz, 3% Mourvèdre
winery : Waverley Hills Organic Wines
winemaker : Johan Delport
wine of origin : Tulbagh
analysis : **alc :** 13.95 % vol **rs :** 2.2 g/l **pH :** 3.7 **ta :** 4.6 g/l
type : Red **style :** Dry **body :** Light **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine was matured in 90% French oak and 10% American barrels for 12 months. 50% new oak and 50% first fill French oak.

about the harvest: The 2011 season proved to be a wet winter and a relatively cool summer, ideal for perfect ripening of the grapes. Suckering and green harvesting contributed to quality grapes. The dry summer harvest resulted in healthy fruit with few few problems with diseases experienced. Irrigation practices went well and there was sufficient water available. The grapes were left on the vines to fully ripen and handpicked and sorted in the vineyards.

in the cellar : Grapes were cooled overnight before de-stemming and the fruit was then gently crushed. The grapes were cold macerated for 5 days to extract all the soft ripe flavours from the skins. After removing the skins, fermentation was completed in stainless steel tanks. Malolactic fermentation then followed to convert the lactic acid to soften the wines. Blending tof the wines was done before wood ageing.

The wine was matured for 10 months in 100% new oak. Two thirds French oak and one third American oak.