

Waverley Hills Shiraz Mourvedre Viognier 2010

The deep maroon centre is complemented with sweet berry and plum flavours with spicy tones. Wine has a bouquet of mocha and coffee beans with pepper and caramel that follow through on the palate. The wine has a remarkable soft velvety palate with a long after taste. The Shiraz provides this blend with typical red fruit and spicy flavours, with Mourvedre providing berry and fresh herbal aromas. The Viognier complements the overall aromatic sensation and softness of this wine it will go well with marinated meat dishes like duck, fillet steak or tuna. Saucy pasta dishes will also work perfectly with this blend.

variety : Shiraz | 74% Shiraz, 16% Mourvedre, 10% Viognier

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 15.42 % vol rs : 4.6 g/l pH : 3.58 ta : 5.9 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : The Shiraz / Viognier was aged in 2nd fill French oak for 10 months. The Mourvedre was kept in stainless steel for the same period to preserve the fresh fruit flavours. After this period the two wines were blended and aged for a further 13 months in new oak for final intergration. The second maturation was done in 85% French oak barrels, 10% Hungarian oak barrels and 5% American oak barrels.

in the vineyard : Grapes were handpicked at full ripeness. Two different Shiraz sites were selected.

One site was harvested with a Viognier site in order to make it possible for co-fermentation to take place. The other Shiraz site, from the "pepper clone" was harvested on its own to capture the individual pepper flavours. A Mourvedre site was also selected as a blending component.

