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Waverley Hills Viognier Semillon Chardonnay 2012

It is a Mediterranean style wine with riper grapes, bigger oak vessels and warm character. White tropical fruit flavours are complemented by fresh apple aromas. A fresh minerality gives the wine extra complexity with the subtle oak influence. This is a fresh wine that is full and well-balanced on the palate with a lingering silky after-taste.



variety : Viognier | 56% Viognier, 21% Semillon, 21% Chardonnay, 2% Sauvignon Blanc
winery : Waverley Hills Organic Wines
winemaker : Johan Delport
wine of origin : Tulbagh
analysis : **alc :** 13.89 % vol **rs :** 2.0 g/l **pH :** 3.30 **ta :** 5.45 g/l
type : White **style :** Dry **body :** Medium **taste :** Herbaceous **wooded** **organic**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Oakleaf / Kroonstad soils, with drip irrigation delivering a production of 5-6 tons/ha. Viognier and Semillon were harvested at 23° balling and the Chardonnay at 22° balling

in the cellar : Semillon fermented at 12°C and spends 3 months on lees. Chardonnay fermented at 16°C and spends 4 months on lees. Both in stainless steel. Viognier was fermented on its skins at 13°C, pressed to barrels where it went thorugh 100% malalactic fermentaiotion. no racking took place in the first 6 months, with just regular batonage of the lees.

Viognier spent 4 months on its own in 1st fill 500 litre hungarian oak barrels. The wine was then blended and put back into 500 litre barrels for another 12 months. 45% hungarian, 33% French and 22% American oak. All 2nd fill barrels.