

## 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 through 100% malolactic fermentation. 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.

