

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 thorough 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.

