

## Waverley Hills Cabernet Sauvignon 2010

Deep maroon centre with light ruby red rim. Wine has aromas of cherry-tobacco with ripe black fruit with hints of peppery spices that follow through on the palate. Balanced wine with well integrated, ripe tannins.

This delicate fruity wine is best consumed with lamb chops lightly marinated with olive or grape seed oil and rosemary.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Waverley Hills Organic Wines

**winemaker** : Johan Delport

**wine of origin** : Tulbagh

**analysis** : alc : 14.47 % vol   rs : 2.8 g/l   pH : 3.92   ta : 5.2 g/l

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

**pack** : Bottle   **size** : 0   **closure** : Cork

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

**in the vineyard** : Grapes were again very healthy, mainly attributed to the constant south easterly winds during the ripening period and our sound organic practices. The berries were small due to well managed irrigation practices and rocky soils.

**about the harvest**: Grapes were handpicked at full phenolic ripeness to preserve the terroir in the fruit. Great efforts were made to measure phenolic ripeness and to compare it with previous harvest.

