

Waverley Hills Rose 2014

This attractive pinkish Rosé wine has fresh flavours of pears, strawberries, prickly pears and figs. This easy drinking wine is well-balanced with a fresh and fruity palate with cut grass and enough weight to give it a lasting after taste.

variety : Sauvignon Blanc | 51% Sauvignon Blanc, 25% Chardonnay, 18% Pinot Grigio, 6% Shiraz

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 13.29 % vol rs : 2.9 g/l pH : 3.46 ta : 5.0 g/l

type : Rose **style** : Dry **body** : Light **taste** : Mineral **organic**

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

ageing : This wine should mature well in the bottle till late in 2016.

about the harvest: The 2014 harvest had relatively cool temperatures early in the season, with very late ripening. The quality of the wines turned out altogether good. Quality grapes were handpicked early morning and left overnight in cold storage to cool down to 6°C.

in the cellar : The Sauvignon Blanc, Chardonnay and Pinot Grigio were destemmed and pressed under a layer of CO2 to retain varietal flavours. The juice was further cooled down overnight to settle and racked the next day to stainless steel tanks. The juice was slowly fermented under automatic temperature controlled conditions to complete dryness and racked again. The Shiraz was fermented in stainless steel tanks, making use of gravity processes. The wines were vinified separately and then blended and made protein and cold stable before bottling. All ingredients used are natural and organically certified.

