

Waverley Hills Cabernet Sauvignon Shiraz 2012

Deep ruby centre with bright red rim. Black cherry and raspberry aromas denote its fruitiness which is rounded off by subtle spicy and vanilla notes from the oak. On the palate the wine has a soft, but full, entry with notes of white pepper and cherries.

A very adaptable wine that can be enjoyed at a light lunch, dinner or BBQ. A wine that must be shared.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 47% Shiraz, 3% Mourvèdre

winery : Waverley Hills Organic Wines

winemaker : Johan Delpont

wine of origin : Tulbagh

analysis : alc : 14.2 % vol rs : 2.7 g/l pH : 4.11 ta : 4.3 g/l

type : Red **style :** Dry **body :** Light **taste :** Herbaceous **wooded**

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

about the harvest: The 2012 season had a cold winter and a relatively cool summer that was ideal for perfect ripening of the grapes. Suckering and green harvesting contributed to quality grapes. A dry summer during harvest saw very healthy grapes. No problems with diseases were experienced. Irrigation practices went well and enough water was available. The grapes were left on the vines to fully ripen, then were hand-picked and sorted in the vineyards.

in the cellar : Grapes were cooled overnight before de-stemming and the fruit was then gently crushed. The grapes were cold macerated for 5 days to extract all the soft ripe flavours from the skins. After removing the skins, fermentation was completed in stainless steel tanks. Malolactic fermentation then followed to convert the lactic acid to soften the wines. Blending of the wines was done before wood ageing.

The wine was matured for 10 months in 100% new oak. Two thirds French oak and one third American oak.

