

Waverley Hills Shiraz Mourvèdre Viognier 2011

The deep maroon centre is complemented with strong plum, oak and spicy tones. This wine has a bouquet of coffee beans, pepper and caramel with a remarkably soft velvety palate with a long after taste. The Shiraz provides this blend with typical red fruit and spicy flavours, with Mourvèdre providing berry and fresh herbal aromas. The Viognier complements the overall aromatic sensation and softness to accompany the wood.

Because of the fullness and softness of this wine it goes perfectly with well marinated meat dishes like duck and fillet steak. Saucy pasta dishes and pork belly also pair perfectly with this blend.

variety : Shiraz | 84% Shiraz, 9% Mourvèdre, 7% Viognier

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 14.85 % vol rs : 3.2 g/l pH : 3.66 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : 0 **size :** 0 **closure :** 0

in the vineyard : Two different Shiraz and Mourvedre sites were selected for co-fermentation.

about the harvest: Grapes were handpicked at full ripeness.

in the cellar :

Grapes were cooled overnight to 6°C and de-stemmed and gently crushed early the next morning. The co-fermented Shiraz/Mourvedre grapes were slowly fermented under temperature control conditions and pumped over twice a day after 5 days of cold maceration. The single Viognier tank was fermentation on its skins at 13°C and pressed at 8°C. The Viognier finished alcoholic fermentation and malolactic fermentation in new 500 litre Hungarian oak barrels.

The ratio of Shiraz to Mourvèdre of the two co-fermentations was 80:20 and 93:7. The Viognier was vinified separately.

Wood

All the wines were blended after malolactic fermentation and aged in 100% new oak for 19 months before bottling. 300 litre barrels were used, 75% French oak, 15% American oak and 10% Hungarian oak. The wine also spent 12 months in the bottle prior to release.

