

Waverley Hills Red Jerepigo 2013

A full, round palate rich with berry and prune jam flavours, elegantly enhanced with tones of honey and liquorice. The fortifying alcohol is warming and well integrated in this sweet wine. Serve as an aperitif or with dessert or cheeses course. Perfect for a cold winter's evening.

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variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 17.16 % vol rs : 194 g/l pH : 4.24 ta : 3.7 g/l

type : Fortified **body :** Full **wooded** **organic**

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

in the vineyard :

The grapes were almost over ripe and we had a large percentage of raisins. The irrigation in the vineyards was also managed in such a manner to get very sweet grapes.

about the harvest:

Grapes were handpicked after a long hanging time.

in the cellar :

Grapes were de-stemmed and gently crushed. In order for this wine to be certified organic we had to distil our own spirits from our own organic wine to use in the fortification of the sweet wine. The fortification was done 4 days after crushing.

The wine spent 13 months in old 225 litre barrels for the integration of the alcohol.

