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Waverley Hills Viognier Semillon Chardonnay 2013

It is a Mediterranean style wine with riper grapes, bigger oak vessels and a warm character. White tropical fruit flavours are complemented by fresh butter and nutty aromas. A dried fruit character gives the wine extra complexity with the subtle oak influence. This is a fresh wine that is full and well-balanced on the palate with a lingering silky aftertaste.



variety : Viognier | 47% Viognier, 22% Semillon, 22% Chardonnay, 9% Pinot Grigio
winery : Waverley Hills Organic Wines
winemaker : Johan Delport
wine of origin : Tulbagh
analysis : **alc :** 13.47 % vol **rs :** 2.0 g/l **pH :** 3.2 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **organic**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Oakleaf / Kroonstad soils, with drip irrigation delivering a production of 5-6 tons/ha.

about the harvest: Viognier and Chardonnay were harvested at 22ºC balling and the Semillon at 23ºC balling.

in the cellar : All three wines were left on their fermentation lees for the whole duration in the barrels before blending. Regular batonage (stirring of the lees) took place during this period. Malolactic fermentation also took place in the barrels. 9% of unwooded Pinot Grigio was blended before the wine was stabilised for bottling for freshness.

Viognier spent 4 months in 2nd fill 500 litre Hungarian oak barrels, including fermentation. 50% of the fermentation was done with natural yeast. Semillon spent 5 months, including fermentation, in 2nd fill 500 litre Hungarian oak barrels. The Chardonnay spent 4 months, including fermentation, in 1st fill 500 litre French oak barrels. The wine was then blended and put back into the barrels for another 15 months.