

Waverley Hills Shiraz Mourvèdre Viognier 2012

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.

The fullness and softness of this wine will complement well marinated meat dishes like duck and fillet steak, as well as saucy pasta dishes or pork belly

variety : Shiraz | 77% Shiraz, 19% Mourvèdre, 4% Viognier

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 15.17 % vol rs : 2.8 g/l pH : 3.66 ta : 5.5 g/l

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

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

in the vineyard :

Two different Shiraz and Mourvedre sites were selected for co-fermentation. The ratio of Shiraz and Mourvedre for the co-fermentation was 50:50. The Viognier was vinified separately on its skins

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 8C balling. The Viognier finished alcoholic fermentation and malolactic fermentation in new 500 litre Hungarian oak barrels. All the wines were blended after malolactic fermentation and aged in 50% new oak and 50% second fill barrels for 24 months before bottling. 300 litre barrels were used, 75% French Oak, 15% American oak and 10% Hungarian oak. The wine also spent 6 months in the bottle prior to release.

