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Waverley Hills Viognier Semillon Chardonnay 2015

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.

The wine is a perfect match for rich seafood dishes



variety : Viognier | 33% Viognier, 33% Semillon, 33% Chardonnay
winery : Waverley Hills Organic Wines
winemaker : Johan Delport
wine of origin : Tulbagh
analysis : **alc :** 13.65 % vol **rs :** 2.2 g/l **pH :** 3.28 **ta :** 5.9 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 5-9 tons/ha. Viognier, Semillon and Chardonnay were all harvested at 23°C balling.

in the cellar : Viognier was fermented cold on the skins and pressed to barrels for malolactic fermentation. The wine in barrels was left on its fermatation lees for the whole duration in the barrels before blending. Regular batonage (stirring of the lees) took place during this period. Unwood Semillon and Chardonnay were blended in before bottling for freshness.