



WAVERLEY
HILLS

CABERNET SAUVIGNON 2009

NO ADDED SULPHITES

ANALYSIS

Alcohol:	12.7%
pH:	3.9
Red Sugar:	2.5g/l
Tot SO2:	5mg/l
Tot acid:	4.7g/l

VINEYARD

Full ripe grapes were handpicked and manually sorted in the vineyard before being gently de-stemmed and crushed.

BLEND

100% Cabernet Sauvignon

CELLAR

Grapes were gently de-stemmed and crushed then fermented to dry using specially selected commercial yeast strains. Wine plus grape skins were gently pressed and the pressed juice was only added later after evaluation of the quality.

TASTING NOTES

This organic wine has a ruby red edge with a deep garnet red centre. On the nose, vanilla, red berries, spices, honey and sweet black cherries come through strongly. This wine is forward on the nose and complex for its vintage. On the palate, delicious vanilla and lots of fruit follow through with good balance and soft ripe tannins.

Due to this wine having no preservatives, it is recommended that it be kept chilled and enjoyed immediately.

