



WAVERLEY
HILLS

CABERNET SAUVIGNON MERLOT 2007

ANALYSIS

Alcohol:	13%
pH:	3.56
Extract:	35.4g/l
Red Sugar:	2.6g/l
Tot SO ₂ :	71mg/l
Tot acid:	6.1g/l

VINEYARD

10 Ha Cabernet and 3 Ha Merlot, trellised vines from different clones planted in 2000/1 on fertile Oakleaf soils, with micro irrigation delivering an average production of 5 tons/ha.

BLEND

Cabernet Sauvignon:	77%
Merlot:	23%

HARVEST

Downy mildew damage caused serious losses of up to 30% in certain blocks, leaving small yields but concentrated grapes with lots of flavour. The healthy grapes were left on the vines to ripen phenolically before being handpicked.

CELLAR

The grapes were stored overnight in cold room before destemming and crushing. Grape berries were then gently pumped over while cold soaking for 8-10 days with three pump-overs per day. Specially selected yeast strains fermented the wine to 6-8 degrees balling. Skins were gently pressed with latest technology equipment and fermentation was completed in stainless steel tanks. Malolactic fermentation was allowed to continue in conjunction with French oak in tanks. Wine was filtered and placed into barrels to mature. All ingredients used are natural and organically certified by SGS and management is controlled with BRC/HACCP certification.

WOOD

This wine was blended from individually selected French oak barrels. 80% of the wine matured in oak barrels for 9 months. The remaining wine was tank matured with oak for short periods.

TASTING NOTES

Bright red edge with a deep ruby centre. This wine has aromas of black cherry, black currant, mint and chocolate, with hints of toastiness from the barrels in the form of nutmeg and sandalwood. On the palate, ripe fruit flavours, silky soft ripe tannins and robust fynbos characteristics. Hints of chocolate and mocha coffee from the barrels create a well balanced and structured wine.

