



WAVERLEY
HILLS

CABERNET SAUVIGNON SHIRAZ 2006

ANALYSIS

Alcohol:	13.7%
pH:	3.87
Extract:	32.3g/l
Red Sugar:	2.3g/l
Tot SO ₂ :	68mg/l
Tot acid:	5.7g/l

VINEYARD

The 2006 season had a dry winter but with enough late rain to stimulate good growth. Suckering and green harvesting contributed to quality grapes. Due to a dry summer harvest, very healthy grapes and few problems with diseases were experienced. Irrigation practices went well and enough water was available.

BLEND

Cabernet Sauvignon:	62%
Shiraz:	29%
Merlot:	9%

HARVEST

The grapes were hand-picked once fully ripened and sorted in the vineyards. Grapes were cooled overnight before de-stemming and the fruit was then gently crushed. The grapes were cold macerated for a week to extract all the soft ripe flavours from the skins. After removing the skins, fermentation was completed in stainless steel tanks. Malolactic fermentation then followed to convert the lactic acid to soften the wines. Maturation took place in a blend of new wood and second fill barrels for six months.

CELLAR

The wine was cold macerated for 8-10 days to extract flavour and colour. Wine was cross flow filtered before entering barrels. Maturation took place in new and second fill barrels for 6 months and wine was bottled before year end.

TASTING NOTES

This wine as a deep purple centre with aromas of red fruit rounded off by spicy notes from the French oak. It has a soft entry with notes of white pepper and hints of a cigar-box. This is a very adaptable wine and can be enjoyed at a light lunch or compliment a hearty lunch or dinner.

