



WAVERLEY  
HILLS

## ROSE 2009

### ANALYSIS

Alcohol:	13.5%
pH:	3.5
Red Sugar:	2.2g/l
Tot acid:	6.1g/l

### VINEYARD

3 Ha trellised vines planted in 2001 on Oakleaf / Kroonstad soils, with micro irrigation delivering a production of 6-9 tons/ha.

### BLEND

Sauvignon Blanc: 95%  
Shiraz: 4%  
Viognier: 1%

### WOOD

Unwooded

### HARVEST

A wet 2008 winter followed by a cool early summer with less wind than normal. Quality grapes were handpicked in the early morning and left overnight in cold storage to cool down to 6 °C.

### CELLAR

Sauvignon Blanc grapes were destemmed and pressed under a layer of CO2 to retain varietal flavours. The juice was further cooled down overnight to settle and racked the next day into stainless steel tanks. The juice was slowly fermented under automatic temperature controlled conditions to complete dryness and racked again. The Shiraz and Viognier were co-fermented in stainless steel tanks, making use of the gravity processes. The wine was blended and made protein then cold stable before bottling. All ingredients used are natural and organically certified by SGS with BRC/HACCP management controlled certification.

### TASTING NOTES

Our crisp dry Rosé has fresh flavours of litchi, guavas and apricots. This attractive pinkish Rosé boasts hints of mineral aromas and has lingering notes of cut grass and sweet figs. It is an easy drinking and well-balanced wine which will mature well in the bottle until late 2011.

