



WAVERLEY
HILLS

SEMILLON CHARDONNAY 2009

ANALYSIS

Alcohol:	12.91%
pH:	3.29
Extract:	17.6g/l
Red Sugar:	2.0g/l
Tot SO ₂ :	80mg/l
Tot acid:	6.0g/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

Semillon: 80%
Chardonnay: 20%

WOOD

Unwooded

HARVEST

The grapes were handpicked in three lots to get more complexity with different flavour profiles. Harvest was 2 weeks later than normal, due to very cold wet weather during ripening period.

CELLAR

The grapes were de-stemmed and pressed under a layer of CO₂ to obtain flavours. The juice was further cooled down overnight to settle and racked the next day to get clean clear juice. Some batches were further concentrated through reverse osmosis to improve complexity. The juice was then slowly fermented under automatic temperature controlled conditions to complete dryness and then racked. The wine was blended and made protein and cold stable before bottling. All ingredients used are natural and organically certified by SGS with BRC/HACCP management controlled certification.

TASTING NOTES

This organic wine is balanced, well-rounded and boasts aromas of litchi and ripe pear. The wine has a smooth entry with flavours of lime and tropical fruit which follow through on the palate.

