



WAVERLEY
HILLS

SHIRAZ 2007

ANALYSIS

Alcohol:	13.81%
pH:	3.57
Extract:	35g/l
Red Sugar:	2.7g/l
Tot SO ₂ :	68 mg/l
Tot acid:	5.9g/l

VINEYARD

3 Ha trellised Shiraz vines from different clones (SH1, SH22) planted in 2000/1 on fertile Oakleaf soils, with micro irrigation delivering an average production of 10 tons/ha.

BLEND

Shiraz:	92%
Cabernet Sauvignon:	8%

HARVEST

Perfect summer followed by cold, wet winter resulted in healthy, disease free grapes. Two weeks prior to harvest the unwanted bunches were removed. Perfectly ripe quality grapes were handpicked for this wine and cooled overnight before processing.

CELLAR

Grapes were cold soaked for 8-10 days, with three pump-overs per day. Specially selected yeast strains fermented the wine under temperature controlled conditions not exceeding 28 degrees Celsius. Skins were gently pressed with modern bag press and fermentation was completed in stainless steel tanks. Malolactic fermentation was allowed on American oak in tanks. All ingredients used are natural and organically certified by SGS and management is controlled with BRC/HACCP certification.

WOOD

20% of wine was matured in oak barrels for six months. The balance of the wine was tank matured with wood for short periods of time.

TASTING NOTES

Bright red edge with dark plum centre. The nose has Madagascar green pepper spiciness with red berry fruits and aromas of vanilla. On the palate this wine is soft with ripe tannins and has a long follow through of vanilla and red berry fruits. The balance between the acid, tannins and alcohol results in a well structured wine with a long complex finish. The wine will age well.

