



WAVERLEY  
HILLS

## CABERNET SAUVIGNON 2011

NO ADDED SULPHITES

### ANALYSIS

Alcohol:	13.70%
pH:	3.88
Red. Sugar:	2.7 g/l
Total SO <sub>2</sub> :	9 mg/l
Total acid:	5.0 g/l

### VINEYARD / HARVEST

Full ripe grapes were handpicked and manually sorted in the vineyard before being gently de-stemmed and crushed.

### BLEND

Cabernet Sauvignon:	95%
Viognier:	5%

### CELLAR

Grapes were gently de-stemmed, crushed and then fermented to dry using specially selected commercial yeast strains. Wine plus grape skins were gently pressed and the pressed juice was only added later after evaluation of the quality.

### WOOD

100% new American oak for 4 months.

### TASTING NOTES

This organic wine has a ruby red edge with a bright red centre. On the nose vanilla, red berries, spices, honey and spring flowers come through strongly. This wine is forward on the nose and complex for its vintage. On the pallet, delicious vanilla and lots of fruit follow through with good balance and soft ripe tannins.

This wine is vegan-friendly as no animal by-products were used in the production. Due to this wine having no preservatives, it is recommended that it be kept chilled and enjoyed immediately.

