



WAVERLEY
HILLS

CABERNET SAUVIGNON MERLOT 2009

ANALYSIS

Alcohol:	14.49%
pH:	3.37
Red Sugar:	4.6 g/l
Tot acid:	5.6 g/l

VINEYARD

Oakleaf soils, with drip irrigation delivering a production of 5 - 7 tons/ha.

BLEND

Cabernet Sauvignon 2009:	40%
Cabernet Sauvignon 2010:	10%
Merlot 2009:	50%

CELLAR

The 2009 wines were fermented at 24 °C in stainless steel then transferred to barrels for malolactic fermentation. The Cabernet Sauvignon 2010 fermented at 24 °C, malolactic fermentation and maturation done on chips.

WOOD

Cabernet Sauvignon 2009 was aged for 16 months in 50% new and 50% first fill barrels, 10% American oak and 90% French oak. Merlot 2009 was aged for 16 months in 100% new French oak. All 225 litre barrels. Cabernet Sauvignon 2010 was aged for 5 months on 100% French oak chips.

TASTING NOTES

Bright red edge with a deep ruby centre. This balanced and structured wine shows aromas of black cherry, blackcurrant, mint and chocolate. On the palate, soft with ripe tannins and a long follow through of chocolate, ripe fruit and mocha.

