



WAVERLEY  
HILLS

## CABERNET SAUVIGNON / SHIRAZ 2010

### ANALYSIS

Alcohol:	14.4%
pH:	3.89
Red Sugar:	3.46 g/l
Tot acid:	5.16 g/l

### VINEYARD / HARVEST

The 2010 season proved to be a wet winter and relatively cool summer, ideal for perfect ripening of the grapes. Suckering and green harvesting contributed to quality grapes. The dry summer harvest resulted in healthy fruit with very few problems with diseases experienced. Irrigation practices went well and there was sufficient water available. The grapes were left on the vines to fully ripen and handpicked and sorted in the vineyards.

### BLEND

Cabernet Sauvignon:	48%
Shiraz:	48%
Merlot:	4%

### CELLAR

Grapes were cooled overnight before de-stemming and the fruit was then gently crushed. The grapes were cold macerated for 5 days to extract all the soft ripe flavours from the skins. After removing the skins, fermentation was completed in stainless steel tanks. Malolactic fermentation then followed to convert the lactic acid to soften the wines. Blending of the wines was done just before bottling. The Cabernet Sauvignon and Merlot had no wood treatment and the Shiraz was matured for 12 months in 50% new and 50% first fill French oak.

### WOOD

The wine was matured in 90% French oak and 10% American barrels for 12 months. 50% new oak and 50% first fill barrels.

### TASTING NOTES

Deep purple centre with pink rim describes the youthfulness of the wine. Black cherry and raspberry aromas denote its fruitiness which is rounded off by subtle aromas of chocolate and spicy notes from the French oak. On the palate the wine has a soft entry with notes of pepper and hints of mocha. A very adaptable wine that can be enjoyed at a light lunch, hearty dinner or simply on its own.

