



WAVERLEY HILLS

ROSÉ 2011

ANALYSIS

Alcohol:	12.66 %
pH:	3.21
Red Sugar:	4.8g/l
Tot acid:	6.2g/l

VINEYARD

2011 harvest was very challenging with high temperatures early in the season, uneven ripeness and high pH levels. The quality of the wines however turned out altogether good. Quality grapes were handpicked early morning and left overnight in cold storage to cool down to 6 °C.

BLEND

64% Sauvignon Blanc
20% Chardonnay
10% Semillon
5% Shiraz
1% Mourvèdre

WOOD

This Rosé is unwooded.

CELLAR

Sauvignon Blanc, Chardonnay and Semillon were destemmed and pressed under a layer of CO₂ to retain varietal flavours. The juice is further cooled down overnight to settle and racked the next day to stainless steel tanks. The juice was slowly fermented under automatic temperature controlled conditions to complete dryness and racked again. The Shiraz and Mourvèdre were co-fermented in stainless steel tanks, making use of the gravity processes. The wines were vinified separately and then 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 attractive bright pinkish Rosé wine has fresh flavours of pears, strawberries and apricots. The easy drinking wine is well-balanced with a fresh and delightful palate with a lingering after taste of cut grass and sweet figs. This wine should mature well in the bottle till late 2013.

