



WAVERLEY
HILLS

SHIRAZ 2009

ANALYSIS

Alcohol:	14.6 %
pH:	3.66
Red Sugar:	3.1 g/l
Tot acid:	5.4 g/l

VINEYARD

Oakleaf soils, with drip irrigation delivering a production of 6.5 tons/ha.

BLEND

Shiraz: 100%

CELLAR

Fermented at 24 °C in stainless steel, transferred to barrels for malolactic fermentation.

WOOD

16 months in 50% new and 50% first fill barrels. 10% American oak and 90% French oak. All 225 litre barrels.

TASTING NOTES

This wine has an intense purple centre with pink rim. Black cherry and sweet plum aromas are rounded off by the smoky and spicy notes of the French oak. Subtle aromas of Cape fynbos and rosemary also come through on the nose. On the palate the wine has a soft entry and finishes with white pepper and spicy notes.

