



WAVERLEY  
HILLS

## SEMILLON SAUVIGNON BLANC 2010

### ANALYSIS

Alcohol:	12.93%
pH:	3.24
Red Sugar:	2.9 g/l
Tot acid:	5.8 g/l

### VINEYARD

Oakleaf / Kroonstad soils, with drip irrigation delivering a production of 5-6 tons/ha.

### BLEND

Semillon:	46%
Sauvignon Blanc:	46%
Chardonnay:	8%

### CELLAR

Semillon and Sauvignon Blanc fermented at 12 °C and spent 4 months on lees. Chardonnay fermented at 15°C in stainless steel then transferred to barrels after fermentation. Weekly batonage and 40% malolactic fermentation completed. Blended before stabilisation.

### WOOD

Unwooded Semillon and Sauvignon Blanc. Chardonnay was aged for 6 months in new 500 litre Hungarian oak.

### TASTING NOTES

This wine boasts aromas of ripe tropical fruit with hints of lime and cut grass. A fresh and easy drinking wine that is well-balanced on the palate with a lingering follow through of lime and fresh grass.

