



WAVERLEY
HILLS

SHIRAZ MOURVÈDRE VIOGNIER 2009

ANALYSIS

Alcohol:	15.11%
pH:	3.75
Red Sugar:	4.9g/l
Tot acid:	5.6g/l

VINEYARD

Grapes were handpicked at full ripeness. Two different Shiraz sites were selected. One site was harvested with a Mourvedre site and the other with a Viognier site, in order to make it possible for co-fermentation to take place.

BLEND

Shiraz:	79%
Mourvèdre:	11%
Viognier:	10%

CELLAR

Grapes were cooled overnight to 6 degrees Celsius and de-stemmed and gently crushed early the next morning. Two tanks of co-fermented grapes, Shiraz/Mourvèdre and Shiraz/Viognier, were slowly fermented under temperature control conditions and pumped over twice a day after 5 days of cold maceration

WOOD / BLEND

The Shiraz/Mourvèdre was aged in new French oak for 12 months, including malolactic fermentation. The Shiraz/Viognier was kept in stainless steel for the same period to preserve the fresh fruit flavours. After this period the two wines were blended and aged for a further 7 months in new oak for final integration. The second maturation was done in 95% French barrels and 5% American barrels.

TASTING NOTES

The deep maroon centre is complemented with sweet berry and plum flavours with spicy tones. The wine has a bouquet of mocha and coffee beans with pepper and caramel that follow through on the palate. The wine has a soft and velvety palate with a long after taste. The Shiraz provides this blend with typical red fruit and spicy flavours, with Mourvèdre provides berry and mocha flavours and the deep colour. The Viognier complements the overall aromatic sensation and softness to accompany the wood.

