



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

CW RESERVE SHIRAZ 2015

ANALYSIS

Alcohol:	14.50 %
pH:	3.49
Red Sugar:	3 g/l
Tot acid:	6.0 g/l

VINEYARD

Specially selected from a small parcel within an existing vineyard with Oakleaf soils and clay sub soil and drip irrigation. This piece delivers about 2 tons of grapes every year with very small grape bunches and tiny berries.

CELLAR

Fermented at 24 degrees Celsius in stainless steel, transferred to barrels
Fermented at 24 °C in open stainless steel vats. Regular manual punch-downs were done during fermentation. The wine was transferred to barrels for malolactic fermentation and further maturation.

WOOD

40 months in 100 % new French oak 225 litre barrels.

BLEND

100% Shiraz

TASTING NOTES

Intense purple colour. Concentrated white spices, fresh pomegranate and fynbos (garrigue) aromas rounded off by herbal notes and the smoky flavours of French oak. On the palate the wine has a soft and smooth entry and a long, fresh finish with integrated oak flavours.

AWARDS

SA Young Wine – Champion Shiraz

