



WAVERLEY HILLS  
ORGANIC WINE & OLIVE ESTATE

# SHIRAZ/ MOURVÈDRE/ VIOGNIER 2013

## ANALYSIS

Alcohol:	15.2 %
pH:	3.6
Red Sugar:	4.1 g/l
Total acid:	5.5 g/l

## VINEYARD/HARVEST

Grapes were handpicked at full ripeness. Shiraz sites were selected to be vinified according to 100% Carbonic Maceration method at 23 degrees balling.

## BLEND

Shiraz:	89 %
Mourvèdre:	8 %
Viognier:	3 %

## WOOD

After final blending of all the components the wine were transferred to 100% new oak barrels where it matured for 36 months for all the flavours and tannins to integrate. 80% French, 15% American and 5% Hungarian oak barrels were used for the maturation. The wine also spent 9 months in the bottle prior to release.

## CELLAR

Grapes were cooled overnight to 6 degrees Celsius and de-stemmed and gently crushed early the next morning. The Shiraz grapes were treated under the Carbonic Maceration conditions for two weeks before it was pressed and fermented. After malolactic fermentation (MLF) it was blended with the rest of the SMV components. The Mourvèdre was pressed at 5 degrees balling straight into second fill French oak barrels for completion of fermentation and MLF. Thereafter it was blended with the rest of the SMV components. The Viognier was fermented in new 500 litre Hungarian oak barrels. Half of the barrels were inoculated with a commercial yeast and the other half were fermented naturally. The Viognier spent another 3 months on its lees, with regular stirring of the lees (batonage) before it was blended with the rest of the SMV components.

## TASTING NOTES

The deep maroon centre is complemented with strong plum, oak and spicy tones. A bouquet of bell pepper, caramel and vanilla leaps out of the glass. The wine has a very soft front palate and fruity, but firm, mid palate with a fresh and long after taste. The Shiraz provides this blend with typical red fruit and spicy flavours, the Mourvèdre provides berry and fresh herbal aromas and the Viognier complements the overall aromatic sensation and softness to accompany the wood.

