



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

CABERNET SAUVIGNON / SHIRAZ 2018

ANALYSIS

Alcohol:	13.51 %
pH:	3.57
Red Sugar:	2.9 g/l
Tot acid:	5.8 g/l

VINEYARD

Standard organic practices were used preparing the grapes for harvesting and irrigation was given to the vines as needed through our moisture monitoring system. Summer canopy management was done to the vines to allow enough sunlight and air flow through the vineyards for correct ripening of the grapes. Left on the vines to fully ripen, the grapes were hand-picked and sorted in the vineyards.

CELLAR

Grapes were cooled overnight before de-stemming and the fruit was then gently crushed. The grapes were cold macerated for 5 days to extract all the soft ripe flavours from the skins. After removing the skins, fermentation was completed in stainless steel tanks. Malolactic fermentation then followed on the separate components of the blend to convert the lactic acid to soften the wines. Thereafter all the components were blended together and transferred to oak barrels.

WOOD

The wine had 3 months maturation in 2nd fill French & Hungarian oak barrels before it was prepared for bottling.

BLEND

58% Cabernet Sauvignon
38% Shiraz
4% Merlot

TASTING NOTES

Deep red centre with bright red rim. Plum and rosemary aromas denote its freshness which is rounded off by subtle spicy and fynbos notes. On the palate the wine is full and round, with notes of plums and red spices. The smooth and juicy tannins let the taste of the wine stay in your mouth. Very adaptable, the wine can be enjoyed at a light lunch, dinner or BBQ. A wine that must be shared.

