



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

SHIRAZ 2017

ANALYSIS

Alcohol:	14.42 %
pH:	3.51
Red Sugar:	2.2 g/l
Tot acid:	5.5 g/l

VINEYARD

Shale soils, with drip irrigation delivering a production of 8 tons/ha.

CELLAR

Fermented at 24 °C in stainless steel, transferred to barrels after malolactic fermentation.

WOOD

13 months in second fill French barrels and 15 % in American oak barrels.

BLEND

98% Shiraz
2% Mourvèdre

TASTING NOTES

Intense purple centre with burgundy red rim. Violets and sweet prunes aromas are rounded off by fresh red spices. Subtle aromas of Cape fynbos and rosemary on the nose. On the palate the wine has elegant tannins and a dry finish with spicy and oaky notes.

