



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

SHIRAZ/ MOURVÈDRE/ VIOGNIER 2014

ANALYSIS

Alcohol:	14.74 %
pH:	3.8
Red Sugar:	4.2 g/l
Total acid:	5.5 g/l

VINEYARD/HARVEST

Grapes were handpicked at full ripeness. Shiraz sites were specially selected.

BLEND

Shiraz:	81 %
Mourvèdre:	13 %
Viognier:	6 %

WOOD

After final blending of all the components the wine were transferred to 50% new oak barrels and 50% second fill barrels, where it matured for 29 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 12 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 fermented dry and then pressed to a stainless steel tank for malolactic fermentation (MLF). The Mourvèdre was also pressed after fermentation has finished into second fill 300L French Oak Barrels until completion of MLF. The Viognier was fermented on its skins and pressed at 8.5 °B to new 500L Hungarian Oak Barrels where it stayed on the lees for 3 months, with regular stirring of the lees. After the red wine completed MLF and the Viognier the Sur Lie period, the wines were blended.

TASTING NOTES

The deep maroon centre is complemented with strong plum, oak and spicy tones. A bouquet of chocolate, violets and pecan nuts leaps out of the glass. The wine has a very soft and velvety front palate and fruity, but firm, mid palate with a fresh and long aftertaste. The Shiraz provides this blend with typical red fruit and spicy flavours, with Mourvèdre providing berry and fresh herbal aromas. The Viognier compliments the overall aromatic sensation and softness to accompany the wood.

FOOD SUGGESTIONS

Because of the complexity and softness of this wine it will go very good with well marinated meat dishes like duck and fillet steak. Saucy pasta dishes or pork belly will also work perfect with this blend.

