



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

CABERNET SAUVIGNON 2019

No Added Sulphites

ANALYSIS

Alcohol:	12.07 %
pH:	3.73
Red Sugar:	2.5 g/l
Total SO ₂ :	3 mg/l
Tot acid:	5.7 g/l

VINEYARD

Organic grapes were handpicked and manually sorted in the vineyard.

CELLAR

Grapes were gently de-stemmed and crushed then fermented to dry using specially selected commercial yeast strains. Wine plus grape skins were gently pressed and the pressed juice was only added later after evaluation of the quality.

WOOD

Subtle treatments with French oak alternatives were done during fermentation.

BLEND

100% Cabernet Sauvignon

TASTING NOTES

This organic wine has a bright red colour. On the nose black berries, liquorice and black olives come through strongly. This wine is forward on the nose with subtle oak and fynbos (garrigue) flavours. On the palate, elegant fruit and oak follow through with soft ripe tannins and a dry finish.

This wine is vegan friendly as no animal by-products were used in the production.

Due to this wine having no preservatives, it is recommended that it be kept chilled and enjoyed immediately.

