



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

GRENACHE 2018

ANALYSIS

Alcohol:	13.63 %
pH:	3.44
Red Sugar:	2.3 g/l
Total acid:	6.2 g/l

VINEYARD/HARVEST

Grapes were handpicked at full ripeness from a bush vine vineyard on a Southerly facing slope with supplementary irrigation that yields 4 ton /hectare.

BLEND

91% Grenache
9% Mourvedre

WOOD

The wine underwent sixteen months of careful malolactic fermentation and maturation in second and third fill, 500L French oak barrels, to preserve the young fruity aromas of the wine and to prevent the risk of too much wood flavours.

CELLAR

Grapes were cooled overnight to 6 degrees Celsius and de-stemmed and gently crushed early the next morning.

TASTING NOTES

Grenache is the most widely planted red grape variety in the world and some of the best wines in the world have some Grenache in it. Single varietal Grenache wines are however harder to find. A typical light red colour invites you to this medium bodied and easy drinking style of wine. Flavours of watermelon, violets and strawberries are integrated with the subtle oak to give this wine a fresh complexity. The palette has a creamy taste and is long lasting with smooth and grippy tannins to make it the perfect food wine for all occasions

FOOD SUGGESTIONS

Enjoy with cold meats, fresh bread or duck. It can also be enjoyed with seafood dishes paella, crayfish or tuna.

