



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

SHIRAZ 2018

ANALYSIS

Alcohol:	13.63 %
pH:	3.38
Red Sugar:	2.3 g/l
Tot acid:	6.6 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

17 months in second fill French barrels.

BLEND

100% Shiraz

TASTING NOTES

Intense purple centre with a dark red rim. Plums, rosemary and sweet spice aromas rounded off by fresh red pepper. On the palate the wine has elegant tannins and a dry finish with spicy and oaky notes.

