



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

DE HUIJSBOSCH 2019

ANALYSIS

Alcohol: 13.16 %
pH: 3.70
Red Sugar: 2.1 g/l
Tot acid: 6.1 g/l

VINEYARD/HARVEST

Oak leaf soils, with drip irrigation delivering a production of 6 tons/ha.

BLEND

Cabernet Sauvignon 50%
Cabernet Franc 25%
Merlot 25%

WOOD

The wines were matured individually for another 27 months in French oak barrels of which 50% were new and 50% were second fill. The final blend was made before bottling

CELLAR

All the components were fermented separately in stainless steel tanks at about 24 °C, with a preceding cold soaking period of 5 days at 10°C. Wines underwent separate malolactic fermentation in stainless steel

TASTING NOTES

Bright purple center with a deep red edge. Balanced and structured wine show aromas of black berries and cassis, with smoky and spicy hints. Full and juicy pallet shows soft ripe tannins with black berries and oak

FOOD SUGGESTIONS

Grilled and roast lamb with garlic and rosemary. Roast beef, veal and venison.

