

## Org de Rac Die Waghuis Syrah 2012

- Only available from the cellar -

Notes of *fynbos*, cherry tobacco and a touch of dark chocolate combines perfectly to form the aromas of Die Waghuis Syrah. These flavours carry over onto a balanced palate of velvety tannins that ends in a lingering spicy aftertaste.

Pairs well with red meat dishes and game.

variety : Shiraz | 100% Shiraz

winery : Org de Rac Domain

winemaker : Gilmar Boshoff

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.53 ta : 5.4 g/l

type : Red      wooded

pack : Bottle    size : 750ml    closure : Cork

ageing : 5 years

**in the vineyard :** Organically farmed, trellised with drip irrigation with different cover crops and organic mulching to stimulate healthy soil microbic activity. Strict pruning and green leaf management, essential for pest control and optimal ripening of the fruit. Tasted frequently by the winemaker and viticulturist to determine optimal ripeness.

**about the harvest:** Picked at 25° Balling.  
Yield per ha: 6.5 tons/ha

**in the cellar :** This wine was made with minimum intervention throughout the winemaking process. Gentle punch downs were done daily during fermentation.

**Wood Maturation:**  
Matured in 3rd and 4th fill American oak barrels for 12 months.

