

Org de Rac Die Waghuis White 2017

Crisp and zippy yet with depth of fruit against a subtle wood backdrop. The wine has a pronounced mouthfeel with velvety creaminess on the aftertaste.

An ideal food wine. Enjoy with roulade of duck with a pate filling, seared tuna or smoked salmon.

variety : Verdelho | 51% Verdelho, 28% Roussanne, 24% Chenin Blanc

winery : Org de Rac Domain

winemaker : Frank Meaker

wine of origin : Swartland

analysis : alc : 13.34 % vol rs : 1.6 g/l pH : 3.28 ta : 6.2 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

Platter 2021 Guide: 4.5* - 93%

in the vineyard : The historic Die Waghuis - or Guard house - on the foothills of the scenic Piketberg Mountain was erected in the 18th Century to serve as a lookout post and stands as an icon of south Africa's rich and eventful history.

The vineyards were planted in 2013 on a south-facing slope with the 1.1 hectare of Verdelho at the bottom of the hill, followed by te 1.1 hectare of Chening Blanc at the top.

about the harvest: ex early harversting 5 ton

in the cellar : The early harvest of the three varietals mainly contributes to the fruity light and easy-drinking Le Piquet blanc. thereafter we wait for the increase in sugar levels produced by the vine for the remaining rapes to gain more concentration. A percentage of the juice was fermented in new barrels and older filled with the remaining fermented on a light concentration of selected staves.

