

Org de Rac Die Waghuis Red 2017

Lively and rich with ripe fruit flavours elegantly supported by soft waves of tannin. Well balanced with a lingering aftertaste.

variety : Shiraz | Shiraz, Grenache, Mourvedre, Verdelho

winery : Org de Rac Domain

winemaker : Frank Meaker

wine of origin : Swartland

analysis : alc : 14.06 % vol rs : 2.9 g/l pH : 3.53 ta : 6.0 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** 0

4.5 Stars John Platter,
89 Points Tim Atkins

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 2012 on south-facing slopes with a unique row direction of east to south-west. The soils are mainly of terra-rossa formation with a high percentage of shale, providing a well-drained, cool environment for the roots to flourish. The bushvine Grenache is planted at the top of the hill with the trellised Shiraz and Mouvedre lower down. The first production years saw the vines yielding relatively high volumes. This has gradually stabilized as the vines gain maturity.

in the cellar : in 2016 the three varieties were fermented together, with 80% of the Mouvedre which ripened later, fermented separately. Some fractions were whole-berry fermented and mixed with crushed berries. Some fractions were whole-berry fermented and mixed with crushed berries. Some fractions were partially fermented dry and malolactic fermentation too place in 500-litre barrels with cherry wood heads and American oak staves Interesting nuances were achieved with this unique barrel configuration.

For added weight and complexity additional Shiraz and Grenache components grown in different vineyards on the estate were added. The blend was aged in second-fill Sylvain Reserve Bordeaux 225-litre barrels for 14 months. Although the wood aromatics and character are not dominating the tannin derived from barrel ageing contributes to the wine's structure with smoothness, creaminess and a lingering, soft elegance.

