

Org de Rac Die Waghuis Red 2018

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

Seared salmon, roulade of Duck, hearty stews and ripe cheeses

variety : Shiraz | Shiraz 43% Mourvedre 30% Grenache 26% Verdelho 1%

winery : Org de Rac Domain

winemaker : Frank Meaker

wine of origin : Swartland

analysis : alc : 14.66 % vol rs : 3.7 g/l pH : 3.45 ta : 5.8 g/l va : 0.65 g/l

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

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

ageing :

For Barrel-aging , the three cultivars were, however , kept separate. Mourvedre and Shiraz spent 12 months in the finest new French oak, with Grenache being coaxed to perfection in used 225 liter barrels.

Maturation Potential - 10- 15years

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 Mourvedre 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 :

Working with fruit of spectacular quality from 2018 Vintage, the vinification of this wine is characterised by innovation and Foresight.

Grenache grapes were fermented whole - bunch and whole-berry. Once Fermentation was complete, the juice was drawn off and the Shiraz component fermented on the Grenache skins. In turn, the Mourvedre grapes were fermented on the Shiraz and Grenache skins, ensuring a harmonious interaction between these varieties.

