

## Org de Rac Die Waghuis White 2018

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    **organic**

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

**ageing :** 3-10years

**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.

**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.

