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Premium Range



Waghuis White <i>Verdelho/Roussanne/Chenin Blanc</i>	A percentage of the juice was fermented in new barrels, the rest undergoing fermentation and maturation in 2nd and 3rd fill barriques.	Hints of minerals and wet-stone combine seamlessly with flavours of pear, citrus and grilled nuts harnessed by a pronounced mouthfeel and creaminess on the finish.	R215
Waghuis Red <i>Grenache/Mourvèdre/Shiraz</i>	Sections of the blend were partially fermented dry for soft fruit expression, and malolactic fermentation took place in large older barrels.	Red berry, cherry and plum flavours are immediately discernible on the nose along with an aromatic hint of white pepper and cinnamon.	R215
BOTTLE PURCHASES ONLY NOT FOR TASTING			
MCC La Verne <i>Chardonnay/Pinot Noir</i>	The grapes were picked by hand and whole-bunch pressed, using only the free-flow cuvée. 3% of the base wine was wood fermented.	Aged on the lees, the wine has a complex nose with aromas of sun-ripe apricot and peach, freshly baked bread and roasted almonds.	R215
Roussanne	The grapes are handled reductively by using dry ice before the onset of fermentation to preserve primary fruit flavors and aromas.	Honeysuckle, orange blossom and ginger forms a beautiful perfume on the nose along with white peach and apricot flavors, that follows through on the plate.	R215

Estate Range White Wines



Sauvignon Blanc	After a light press, the juice is inoculated with natural and organic-approved yeasts.	A classic style Sauvignon Blanc, it exudes bright passion fruit, litchi and melon flavours, with grapefruit, lime and green bell-pepper in the background.	R120
Chenin Blanc	. Natural yeasts are used for fermentation, and the wine spends considerable time on its lees to create a creamy, textured mouthfeel.	The flavours of peach, pear and citrus become more defined on the palate, revealing a rich mouthfeel and fresh, chalky minerality on the lingering finish.	R120
Chardonnay	Cold fermented, left on the primary lees with bâtonnage for 4 months, this ensures good retention of the primary fruit flavours.	This classic style Chardonnay brims with elegant tropical fruit flavours like papaya and gooseberry, with a hint of lime zest. On the palate is a slight hint of vanilla and butterscotch.	R120
Verdelho	The grapes were harvest at various sugar levels to optimize the Verdelho fruit spectrum 20-23-5 brix and at a total acid of around 6.4 g/l.	Ripe nectarine enhanced by aromas of sherbet-like tutti frutti. Flavours of tropical fruit, honeysuckle and fresh lime leaves a creamy aftertaste	R130

Rosé Wine



Rosé Shiraz	The grapes are gently whole-bunch pressed, with only the first 400 liters out of the press used for the making of this premium wine.	The inviting floral nose of rose petals and spice evolves into strawberry, cherry and peach layers on the palate, which is followed by a misty mineral finish.	R100
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Estate Range Red Wines



Merlot	Frequent pump-overs and aeration were done ensuring good color and soft tannin extraction which enhances wine complexity and a longer mouth feel.	Distant aromas of dark chocolate, blackberries and pencil shavings. A rich and well-rounded wine with sumptuous dark fruit flavors supported by velvety tannins.	R140
Shiraz	Fermented to dryness on the skins after extended maceration on the skins followed for another 14 days.	On the palate, subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.	R140
Cabernet Sauvignon	Different Cabernet Sauvignon clones on different sites on the farm are aged separately; the finest performing clones are blended for the cuvée.	Distinctive aromas of tomato leaf, [pencil shavings and mulberry beckon on the nose. A rich and well-rounded wine with dark flavours supported by velvety tannins.	R140
Shiraz/ Cabernet Sauvignon/ Merlot	The small berries are carefully sorted prior to fermentation to remove any green and substandard fruit, no Sulphur was added during winemaking.	Berry fruit, plum and a savoury hint of umami fill out the nose and palate, supported by a succulent mouthfeel and smooth, well-integrated tannins.	R140

Reserve Range



Reserve Cabernet Sauvignon	Due to the cool vintage of 2017 new barrels were bought in to optimize wines. The wine was barrel aged for 14 months.	The nose reflects flavours of blackberry, tomato leaf and cedar. The bouquet has dark fruit flavours and savoury tastes from black pepper but have an elegant harmonious aftertaste.	R160
Reserve Shiraz	Frequent pump-overs were done during fermentation to ensure good colour and tannin extraction. A 6-week maceration period prolonged the extraction process.	Lingering blueberry fruit is enhanced by nuances of spice. An elegant backdrop of well-structured, integrated oak adds intensity and length to the wine.	R160



IL GENIO Grappa	IL GENIO is made and distilled from fresh Merlot skins by master distiller Georgia Dalla Cia. This is a collaboration between Org De Rac and Dalla Cia Wines & Spirits and is a special edition with each bottle numbered.	IL GENIO shows light lingering citrus apple and pear undertones with the purity and delicate freshness typical of the variety.	R199
Old Pumphouse Port	The grapes were fermented and pressed through in small tanks to reach a natural alcohol of 12%. Then fortified to 18% on the skin and macerated for 2 months.	Opulent nose with a mixture of baked fruitcake and fresh berries underlined with a rich nutty mature bouquet. This complex Swartland Cape Ruby shows a well-integrated wood backdrop.	R180