



ORG de RAC

HOME OF ORGANIC WINE

PIKETBERG • SWARTLAND

DIE WAGHUIS 2018

VARIETALS - Shiraz 43% Mourvèdre 30% Grenache 26% Verdelho 1%

Org de Rac's icon wine, Die Waghuis (the Guard-post) is named after the guard-posts the Cape's early Dutch VOC settlers built on the slopes of Piketberg mountain to protect the local farmers from unwanted visitors and wild beasts that roamed the area during the 18th century.

VITICULTURE DEVELOPMENT OF AN ICONIC WINE The Waghuis is a unique blend in the South African landscape. Driven by Shiraz (43%), the wine incorporates two other Rhône varieties namely Mourvèdre (30%) and Grenache (26%), with a small but influential component of Verdelho (1%).

All four grape cultivars are planted on south-facing slopes in an east to south-west direction, in soils that are recognised as being some of the oldest wine-growing soils in the world. The characteristic red-mauve soils are of the terra-rossa formation with a high percentage of shale, which provides excellent drainage. This ensures the vines' roots remain cool, allowing for even, optimum ripening of the grapes. Grenache is planted as bush-vines at the top of the hill, with the trellised Shiraz and Mourvèdre lower down. The vines were planted in 2012 and initially yields were high. Today the vines are mature, yielding lower volumes of concentrated, harmoniously ripened fruit.

IN THE CELLAR Working with fruit of spectacular quality from the 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 Mourvèdre grapes were fermented on the Shiraz and Grenache skins, ensuring a harmonious interaction between these varieties. For barrel-aging, the three cultivars were, however, kept separate. Mourvèdre and Shiraz spent 12 months in the finest new French oak, with Grenache being coaxed to perfection in used 225 liter barrels.

Org de Rac's believes in allowing the wines' fruit components to speak loudest, with judicious wooding leading to the pronounced expression of bright, vivid fruit in tandem with supple tannins.

After aging, the cultivars were blended before bottling.

MATURATION POTENTIAL 10 - 15 years

WINEMAKER'S COMMENTS

The wine is characterised by a gorgeous garnet colour, evocative and inviting. On the nose, Die Waghuis shows a fruit melange with warm spices and hints of fennel.

Mourvèdre adds a fulfilling ripeness, with peppery nuances from the Shiraz and the Grenache adding a brush of exotic cinnamon.

The taste displays a sense of vibrancy and alertness, leading to creamy layers of ripe fruit flavours and velvety tannins.

FOOD PAIRING

Seared salmon, roulade of duck, hearty stews and ripe cheeses.

ALC 14.66% | RS 3.7 g/l | FSO2 17 mg/l | TSO2 82 mg/l | pH 3.45 | TS 5.8 g/l | VA 0.65 g/l

