

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC
HOME OF ORGANIC WINE
PIKETBERG • SWARTLAND



ORG DE RAC DIE WAGHUIS WHITE BLEND 2021

The top-tier Die Waghuis wines are named after the 18th-century guard house (waghuis) that once stood at the foot of our native Piketberg to ensure the safety of travellers between Cape Town and the rugged, remote north-western interior of the Cape.

VARIETIES - Verdelho, Roussanne, Chenin Blanc

WINE OF ORIGIN - Swartland

VINEYARD BACKGROUND: The grapes used for Org de Rac's flagship white wine originate from some of the farm's most prized vineyards located on a south-facing slope. The warm climate of the Swartland is tempered by the influence of the cool sea breeze from the nearby Atlantic Ocean, which makes for an ideal long, even ripening period. Green harvesting further ensures that our grapes reach the cellar at their most expressive, optimum ripeness levels.

WINEMAKING PROCESS: Grapes are meticulously sorted upon arrival at the cellar to remove any green or inferior berries and ensure that only the most pristine fruit is vinified. Fermentation of the three varietal components takes place separately, with some batches fermented in stainless steel tanks and others in oak barrels. The wines undergo 12 months of maturation in older 300-litre barrels to gain additional mouthfeel and complexity before the final blend is assembled.

WINEMAKER'S TASTING NOTES: Each grape variety adds its own distinct dimension to this interesting blend. Verdelho lends a lively, fresh acidity, while Roussanne fills out the body of the wine with a rich, fleshy voluptuousness and the Chenin Blanc contributes a vibrant tropical fruit character reminiscent of Queen pineapple, pear and yellow citrus. The wine has a textured mouthfeel with a hint of toasted nuts and cream on the long finish.

SERVING SUGGESTION: Crisp and fresh, this versatile blend is imminently drinkable in its youth, but has ample complexity and depth of flavour to age beautifully for up to ten years from vintage. Enjoy it chilled with full-flavoured seafood, duck or veal dishes.

ALC 13.24% | RS 2.2 g/L | Total acid 6.6 g/L | Free SO₂ 52 mg/L | Total SO₂ 147 mg/L | pH 3.08 g/L

HEALTH APPROVAL: RELAX AND ENJOY THIS ECO FRIENDLY, SUSTAINABLY AWARE ORGANIC WINE