

ORG de RAC

Home of Organic Wine

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Flagship Range

	Waghuis White Verdelho/Roussanne / Chenin Blanc	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.	R190
	Waghuis Red Grenache/ Mourvèdre/ Shiraz	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.	R195
	MCC La Verne Chardonnay	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.	R200

Estate Range White Wines

	Sauvignon Blanc	After a light press, the juice is inoculated with natural and organic-approved yeasts.	A classically-styled Sauvignon Blanc, it exudes bright passion fruit, litchi and melon flavours, with grapefruit, lime and green bell-pepper in the background.	R110
	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.	R100
	Chardonnay	Cold fermented, left on the primary lees with batonnage for 4 months, this ensures good retention of the primary fruit flavours.	This classically-styled 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.	R100
	Verdelho	The grapes were harvested 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	R100
	Roussanne	The grapes are handled reductively by using dry ice before the onset of fermentation to preserve primary fruit flavors and aromas.	Honeysuckle, orangeblossom and ginger forms a beautiful perfume on the nose along with white peach and apricot flavors, that follows through on the plate.	R100

Rosé Wine



Rosé <i>Shiraz</i>	The grapes are gently whole-bunch pressed, with only the first 400 litres 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.	R85
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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.	Distinct aromas of dark chocolate, blackberries and pencil shavings. A rich and well-rounded wine with sumptuous dark fruit flavors supported by velvety tannins.	R120
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.	R120
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 sumptuous dark flavours supported by velvety tannins.	R120
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.	R120

Reserve Range



Reserve Merlot	Due to the cool vintage of 2017 new barrels were bought in to optimise wines. The merlot wine was aged predominantly in new barrels for 18 months.	A full fruit bouquet with blueberries, blackcurrant, plums, cherries, tomato leaves and classical notes of humus. Rich and spicy with a light aftertaste.	R170
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.	R170
Reserve Cabernet Sauvignon	We used new barrels to optimise the lovely fruit flavours in this magnificent wine. The wine was barrel aged for 14 months.	A full-bodied wine with ample returns and liquorice tannins tickle the mouth. The bouquet has dark fruit flavours and savoury tastes from black pepper but have an elegant harmonious aftertaste.	R170

How was your stay?

Excellent

Good

Fair

Poor

How can we improve?
