



ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA



DIE WAGHUIS RED BLEND 2022

VARIETY | Shiraz 60%, Grenache 30%, Mourvedre 10%

WINE OF ORIGIN | Swartland

VINEYARD BACKGROUND | The grapes used for this award-winning wine has its origins in the ancient well-drained soils of the Org de Rac farm on the slopes of Piketberg. Cold, wet winters and sunny summers ensure the fruit ripens to full phenolic ripeness, ensuring precise varietal expression of each grape variety in this Rhone-style red blend. The Grenache component comes from a bush-vine vineyard, and the different components are harvested at varying ripeness levels to ensure optimal balance.

WINEMAKING PROCESS/ VINIFICATION | Certain sections of the blend were partially fermented dry for soft fruit expression, and malolactic fermentation took place in large older barrels.

The use of older 300- and 500-litre barrels for maturation ensures that the fruit and tannins are well integrated.

WINEMAKER'S TASTING NOTES | Rich and expressive wine with vibrant aromas of dark berries, black cherry and subtle herbal notes. It's full-bodied, with smooth tannins and a balanced acidity, leading to a long, spicy finish. A layered and dynamic wine.

AGEING | 2/3 in new 300L French Oak barrels and 1/3 in Amphora clay pots.

AGEING POTENTIAL | 5 – 10 years

SERVING SUGGESTION | This smooth blend offers excellent drinkability in its relative youth. With its accessible tannins it can also be slightly chilled which makes it the perfect red wine for enjoyment in summer. Being a typical Rhône blend, Moroccan tagine and mushroom risotto, as is ripe soft cheeses, figs and almonds.

ALC 14.45% | RS 3.4g/L | Total acid 6.3g/L | FSO₂ 20mg/L | pH 3.36g/L

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