



ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA



ORG DE RAC CABERNET SAUVIGNON MERLOT 2021

VARIETIES | Cabernet Sauvignon 64% ; Merlot 36%

WINE OF ORIGIN | Swartland

VINEYARD BACKGROUND | The grapes for this red blend originate from some of the oldest vines on Org de Rac and lie on the southern slopes of Piketberg at a steep elevation of between 30-130 metres above sea level. This creates different microclimates within rows and interesting nuances between the flavour profiles of various sections of grapes. The vineyards are planted to different clones and tend to yield low crops of concentrated, expressive grapes. Harvest takes place by hand at precise optimal ripeness levels to avoid any green flavours, and quality sorting is also performed to ensure only the finest bunches are picked.

CELLAR | Prior to fermentation bunches are destemmed, however berries are kept whole and a large portion of the grapes undergo carbonic maceration to enhance aromatics and fruitiness. The Cabernet Sauvignon and Merlot components are vinified separately, carefully blended after 10 months and then returned to mostly older 300-litre French oak barrels for a further 14 months of maturation. The result is a wine with bold yet seamlessly integrated tannins and impressive length.

WINEMAKER'S TASTING NOTES | This deep ruby red wine features beautifully defined black and red fruit like , cassis and cherry with fresh notes of earth and spice. It is a well-structured blend that will age gracefully and continue to develop, but also offers smooth, enjoyable drinking in its relative youth.

SERVING SUGGESTION | Savour this full-bodied blend at room temperature, simply on its own or with a wide range of dishes including lamb chops, seared steak, hard cheeses and red-wine poached pears.

ALC 13.88% | RS 3.5g/L | Total acid 6.0g/L | FSO2 24mg/L | pH 3.61g/L

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