



ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA

ORG DE RAC SHIRAZ 2022

VARIETY | Shiraz 100%

WINE OF ORIGIN | Swartland

VINEYARD BACKGROUND | From the undulating slopes of Piketberg Mountain in the scenic Swartland Wine Region comes an earthy wine of exceptional purity and flavor. They are grown in strict accordance with organic standards and environmental sustainability. This wine is a joyous tribute to nature. No additional sulfites were used up until the bottling process to keep it in its most natural state.

We have five different Shiraz clones on various sites that are aged separately; the finest performing clones are blended for the cuvée.

CELLAR | Fermented to dryness on the skins after extended maceration on the skins followed for another 14 days. Minimal intervention in the cellar. Frequent pump-overs were done on must during alcoholic fermentation to ensure good colour and tannin extraction. A 48 hour maceration period prolonged the extraction process.

100% matured with French oak and American oak staves. 70% of the wine was matured in new oak (80% French and 20% American). The remainder was aged in 2nd and 3rd fill barrels. A maturation period of 14 months contributed to the desired wood aromas and flavors, which blend beautifully with the pronounced varietal, the terroir-specific character of the wine.

WINEMAKER'S TASTING NOTES | Enticing aromas of black forest cake, ripe plum, cherry, and vanilla beckon on the nose. While, on the palate, subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.

SERVING SUGGESTION | Roquefort, pepperoni, roast game and black forest cake.

ALC 14.35% | RS 4.0g/L | Total acid 6.1g/L | Total SO₂ 93mg/L | pH 3.53g/L



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