



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

ORG DE RAC VERDELHO 2019

VARIETAL - 100% Verdelho

VITICULTURE: The 1.1 ha Verdelho vineyard on SO₄ rootstock was planted in 2013 on a south-facing slope with east to west row direction. The soils are of terra-rossa formation with a high percentage of shale, providing a well-drained, cool root environment. The vineyard is on a lower slope of the hill where it is warmer and more suited for the style of wine we set out to achieve. During the 2018 vintage the Verdelho vineyard was harvested twice at 20 brix and 23.5 Brix . By doing so a wider fruit profile was achieved ranging with light musket tones to more full fruit full tropical nuance. The remaining grapes were left on the vine to gain more concentration before being harvested for this 100% Verdelho.

CELLAR: The grapes were harvest 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. The grapes were crushed, chilled down to about 15° C and left overnight on skin contact in rototanks. The juice was settled, raked and fermented dry before undergoing malolactic fermentation. A small portion was fermented on wood staves and in barrels for added complexity.

ANALYSIS:

Alc : 13.7%
RS : 1.8 g/l
pH : 3.24
TA : 6.1 g/l

WINEMAKER'S NOTES:

COLOUR: Ripe yellow with an attractive green tinge.

NOSE: Ripe nectarine enhanced by aromas of sherbet-like tutti frutti.

TASTE: A Sercial-style wine, viscous in texture with flavours of tropical fruit, honeysuckle and fresh lime on the creamy aftertaste.

FOOD PAIRING: Fresh oysters, shellfish or roulade of duck with a pâté filling.



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