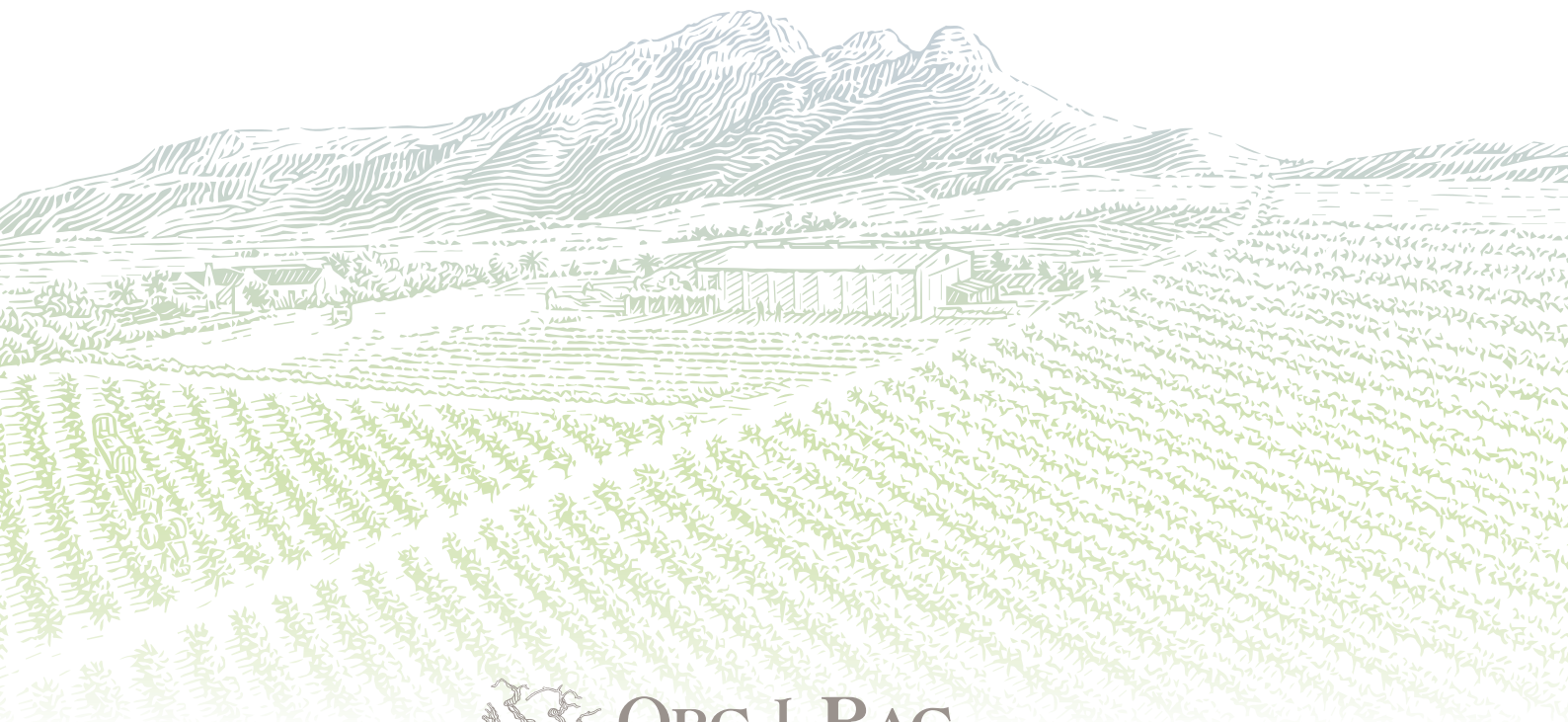


DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC

HOME OF ORGANIC WINE

PIKETBERG • SWARTLAND

CABERNET SAUVIGNON MERLOT RESERVE 2017

VARIETAL - 56% Cabernet Sauvignon 44% Merlot

The Cabernet Sauvignon and Merlot vineyards lie on the southerly slopes of Piketberg within the boundaries of Org de Rac Estate. The best clonal selections and site expressions of the Merlot and Cabernet Sauvignon sites were chosen for this wine.

Westerly winds blowing in from the nearby Atlantic Ocean ensure a constant cool air-flow through the vines, which are planted on ancient soils comprising shale, slate and granite. The effects of this unique terroir are amplified through Org de Rac's ethos of organic viticulture ensuring the vineyards express the essence of their fruit.

VINEYARD TO WINE 2017 was a fine and cool vintage, everything being in place for making a great wine. The grapes were picked at full phenolic ripeness, with the batches undergoing stringent berry-selection to ensure only the purest, best fruit to undergo vinification. The wine-making focused on the development of mouthfeel, extra care being taken to avoid over-extraction and to ensure the accent remains on clean, bright fruit characters expressing the exceptional vineyard character.

The blending components were selected from the tank-samples showing the most potential and sent to age in new oak barrels of mostly French oak, with one American barrel chosen to broaden the blend.

After a year in barrel, the wine was drawn off and placed in another set of new barrels comprising the same oak components. This means the blend spent a total of 24 months in two sections of new wood, a regiment that brings extraordinary depth, complexity and refinement to the final wine.

MATURATION POTENTIAL 10-15 years

ALC 14.56% | RS 2.6 g/l | FSO2 20 mg/l | TSO2 68 mg/l | pH 3.39 | TA 6.4 g/l

WOOD MATURATION

Matured for 12 months in 100% new oak followed by another 12 months again in 100% new oak.

TASTING NOTES

Crushed damson and lead pencil on the nose, leads to an array of classic flavours. Dense, dark fruit is complemented with cigar-box, pine-needle and fennel, wrapped in an elegant and refined cloak.

FOOD PAIRING

Hearty dishes like osso bucco, leg of lamb, venison.



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