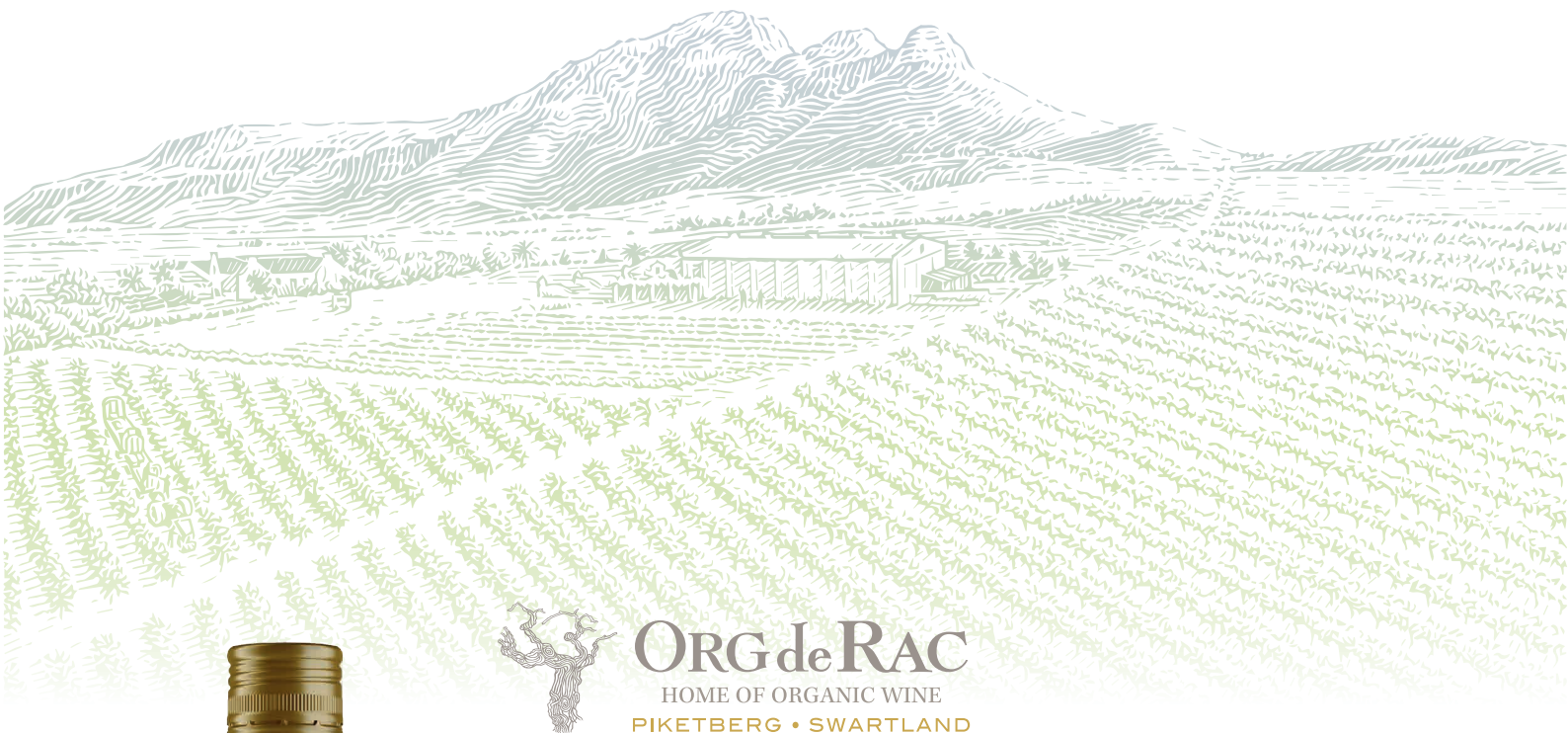


DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC

HOME OF ORGANIC WINE

PIKETBERG • SWARTLAND



ORG DE RAC MERLOT 2020

VARIETAL - 100% Merlot

VITICULTURE: All wine grapes produced on the estate are organically farmed and the finale bottled product is certified by Control Union, an international organic certification body. During the past three years we have refurbished the vines with an organic fertilizer programme, improving each vine's immunity and building reserves, thereby achieving better canopy growth, longer shoots and better active foliage and leaves that can ripen a larger crop. The unique group of elements in the soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Irrigation is monitored with probe management and our weather station to curb water wastage. The south-facing vineyards are planted in east to west vine row directions and the prevailing cool westerly breezes off the Atlantic Ocean clear the vines of any potential diseases and have an amazing cooling effect. This creates a day/night temperature differential which stimulates better colour and in general creates optimal plant conditioning and slower ripening, resulting in better fruit retention and more complex, fruit-driven wines.

VINEYARD TO WINE: We have 8 different Merlot clones on different sites that are aged separately; the finest performing clones are blended for the cuvée.

CELLAR: During alcoholic fermentation frequent pump-overs and aeration were done on the must to ensure good colour and soft tannin extractions which enhances the complexity, length and mouth feel of wine.

WOOD MATURATION: Matured for 12 months and in 1st, 2nd and 3rd fill 300-litre oak barrels. (80% French oak and 20% American oak)

YIELD PER HA: Average 10 to 12 tons/ha

MATURATION POTENTIAL 3 - 5 years

WINEMAKERS COMMENTS: Distinctive aromas of dark chocolate, blackberries and pencil shavings. A rich and well-rounded wine with sumptuous dark fruit flavours supported by velvety tannins.

FOOD PAIRING: Black forest cake, braised beef tongue, baked artichokes

ALC 13.67 % | RS 2.1 g/l | FSO₂ 27 mg/l | TSO₂ 72 mg/l | pH 3.55 g/l | TS 6.1 g/l

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