

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC
HOME OF ORGANIC WINE
PIKETBERG • SWARTLAND

ORG DE RAC SHIRAZ 2021

WINE OF ORIGIN - Coastal Region

VARIETAL - 100% Shiraz

An elegant yet vibrant wine with well-integrated oak and soft tannins supporting the delicate fruit flavours.

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.

WOOD MATURATION: 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.

NOSE: Enticing aromas of black forest cake, ripe plum, cherry, and vanilla beckon on the nose.

PALATE: On the palate, subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.

FOOD PAIRING: Roquefort, pepperoni, roast game and black forest cake

ALC 14.61 % | RS 2.7 g/l | FSO2 67 mg/l | pH 3.50 g/l | TA 6.2g/l

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