

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC

HOME OF ORGANIC WINE

PIKETBERG • SWARTLAND

ORG DE RAC SHIRAZ CABERNET SAUVIGNON MERLOT 2022

WINE OF ORIGIN - Swartland

VINEYARD BACKGROUND - At 20 years old, the grapes for this red blend originate from some of the oldest vines on Org de Rac and lie on the southern slopes of Piketberg. The old vines have small yields that deliver concentrated, layered flavours in the grapes. Westerly winds from the nearby Atlantic Ocean ensure a constant cool airflow through the vineyards, which are planted on ancient shale, slate and granite soils. The respective cultivars are picked at varying levels of ripeness to create the ideal balance of flavours in the blend.

WINEMAKING PROCESS - The small berries are carefully sorted by our berry-sorting machine prior to fermentation to remove any green and substandard fruit. A stand-out feature of this wine is that no sulphur was added during winemaking. Instead we use a local tannin made from honeybush and rooibos tea as preservative and antioxidant, which helps the wine to sustain its youthful vibrancy and fruit profile. Oaking is done with a delicate touch in large, older barrels to complement the fruit-forward character.

WINEMAKER'S TASTING NOTES - A shimmering ruby red colour and enticing black pepper and savoury spice make for an attractive first impression of this wine. Berry fruit, plum and a savoury hint of umami fill out the nose and palate, supported by a succulent mouthfeel and smooth, well-integrated tannins.

SERVING SUGGESTION - This accessible red blend is satisfying in its youth but will age well for 3-5 years. Savour it simply on its own or with a wide range of dishes including venison, seared beef, strong cheeses and chocolate.

ALC 14.38 % | RS 4.4 g/L | Total acid 6.1 g/L | Free SO₂ 33 mg/L | pH 3.64 g/L

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