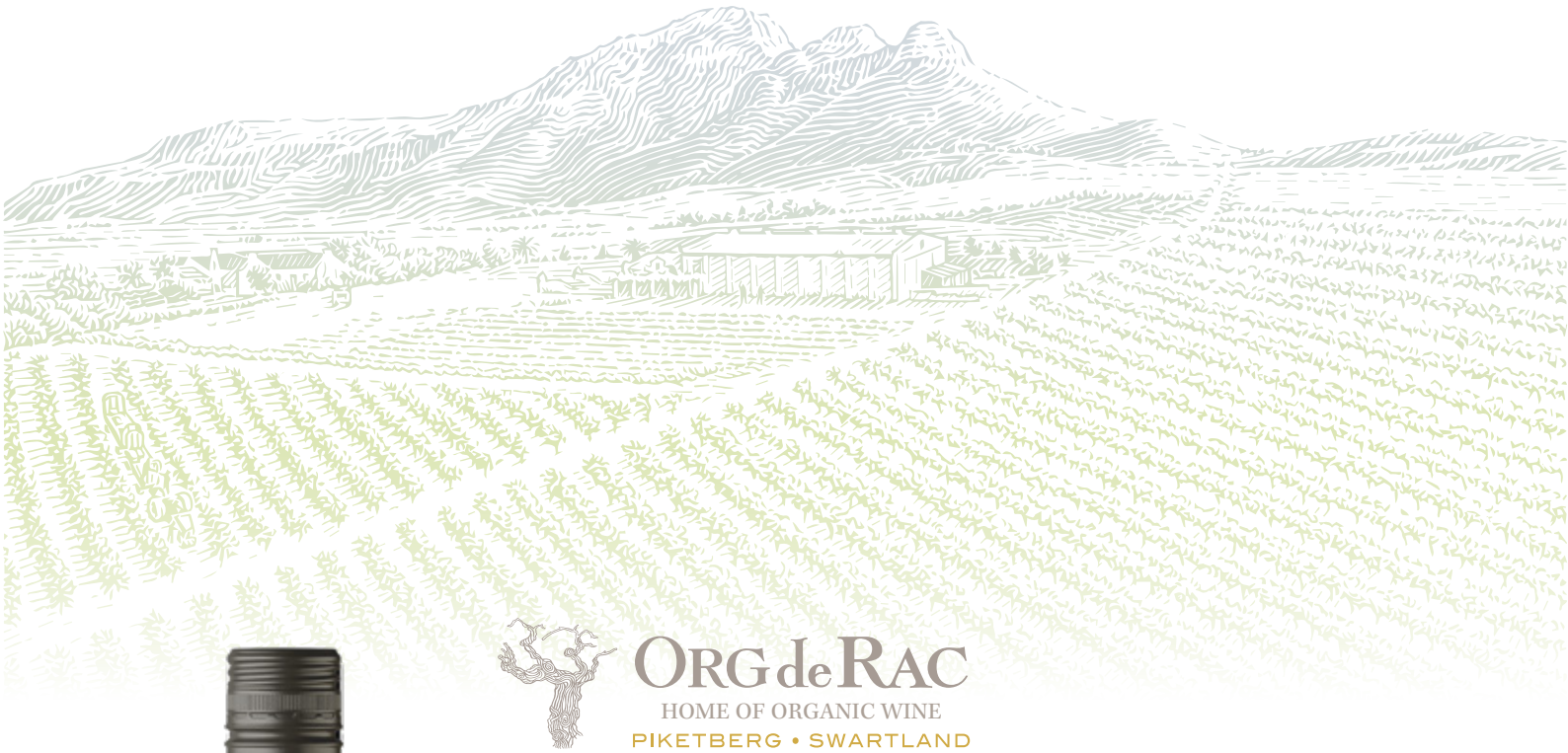


DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC
HOME OF ORGANIC WINE
PIKETBERG • SWARTLAND



ORG DE RAC CABERNET SAUVIGNON 2020

WINE OF ORIGIN - Swartland

VARIETAL - 100% Cabernet Sauvignon

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.

We aim for complex, fruit-driven organic that reflect the unique terroir. 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 6 different Cabernet Sauvignon clones on different sites on the farm 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 the wine.

WOOD MATURATION: Matured for 12 months in 1st, 2nd and 3rd fill 300-litre French(65%), Hungarian(20%) and American(15%) oak barrels.

YIELD PER HA: Average of 9 tons/ha

MATURATION POTENTIAL 3 - 5 years

WINEMAKERS COMMENTS: Distinctive aromas of tomato leaf, pencil shavings and mulberry beckon on the nose. A rich and well-rounded wine with sumptuous dark fruit flavours supported by velvety tannins.

FOOD PAIRING: Hearty dishes like venison and beef stew or carpaccio.

ALC 14.3% | RS 3.7 g/l | TA 6.3 | pH 3.62 g/l | FSO₂ 36 mg/l | TSO₂ 101 mg/l

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