

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



**ORG de RAC**  
HOME OF ORGANIC WINE  
PIKETBERG • SWARTLAND

### **ORG DE RAC SAUVIGNON BLANC 2023**

VARIETAL - Sauvignon Blanc

WINE OF ORIGIN - Western Cape

**VINEYARD BACKGROUND** - Grapes were sourced from two diverse regions to create an expansive flavour profile. The one batch is grown in the cool coastal region of Lutzville, with the other component originating from warmer McGregor. The cool-climate component imparts greener and herbaceous flavours, while the warm-climate element adds a tropical fruit character. The vineyards are managed using environmentally sustainable farming practices to preserve the rich biodiversity of our grape-growing sites

**WINEMAKING PROCESS** - A winemaking philosophy of minimal intervention is followed, which allows the inherent characteristics of the grapes' terroir to shine through in the wine. Grapes are carefully sorted upon arrival at the cellar to ensure that only the finest quality fruit are fermented. After a light press, the juice is inoculated with natural and organic-approved yeasts. The wine was left on its lees for a few months after fermentation to add complexity and texture.

**WINEMAKER'S TASTING NOTES** - The light green tint of this wine gives a hint of its vibrant youthfulness. A classically-styled Sauvignon Blanc, it exudes bright passion fruit, litchi and melon flavours, with grapefruit, lime and green bell-pepper in the background. The ripe fruit is balanced by a bright acidity and mineral freshness.

**SERVING SUGGESTION** - Enjoy this wine well chilled on its own or paired with crunchy summer salads, fresh fish and other seafood, as well as grilled chicken.

ALC 13.15 % | RS 4.2 g/L | Total acid 6.9 g/L | Free SO<sub>2</sub> 50 mg/L | pH 3.29 g/L

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