

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG DE RAC ROSÉ 2022

WINE OF ORIGIN - Swartland

VINEYARD BACKGROUND - As a foremost organic wine producer, Org de Rac has never subjected its soils to chemical fertilisers and pesticides. Instead we use natural compost and seabird manure, as well as cover crops, to keep our soils in pristine health. Biological control, i.e. natural predators, are employed to keep vineyard pests at bay. The vineyard responsible for our rosé grapes enjoys a close proximity to the Atlantic Ocean, which inflects a lovely cool coastal minerality to the fruit.

WINEMAKING PROCESS - The grapes are carefully sorted upon arrival at the cellar and gently whole-bunch pressed, with only the first 400 litres out of the press used for the making of this premium wine. After settling cold fermentation is done, with the wine spending some time on its lees before release to gain mouthfeel and complexity.

WINEMAKER'S TASTING NOTES - With a classic onion-skin, barely pink colour, this Blanc de Noir captures the interest from first glance. While it is bone dry, tantalising layers of berry fruit add a juicy drinkability. The inviting floral nose of rose petals and spice evolves into strawberry, cherry and peach layers on the palate, which is followed by a misty mineral finish.

SERVING SUGGESTION - This accessible, fruit-driven rosé is the ideal wine for al-fresco dining. Enjoy it well chilled on a warm day with food that matches its fresh, vibrant character. Grilled salmon or trout, vegetable quiches, antipasti and zesty salads are stellar matches for this versatile wine.

ALC 12.29 % | RS 4.8 g/L | Total acid 6.3 g/L | Free SO₂ 27 mg/L | Total SO₂ 131 mg/L | pH 3.31 g/L

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