

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC
HOME OF ORGANIC WINE
PIKETBERG • SWARTLAND

ORG DE RAC ROUSSANNE 2022

VARIETAL - Roussanne

WINE OF ORIGIN - Swartland

VINEYARD BACKGROUND - All the vines on Org de Rac have been farmed organically from the time the first vineyards were planted just over two decades ago, which has created balanced chemistry in the grapes and pure varietal expression, the culmination of healthy plants that are in harmony with their environment. Roussanne is a French grape that gets its name from the reddish gold colour it takes on when ripe, and is well suited to the warm, dry climate of the Swartland region.

WINEMAKING PROCESS - A state-of-the-art berry sorting system ensures that only the finest quality harvested grapes are vinified. The grapes are protected, or handled reductively, by using dry ice before the onset of fermentation to preserve primary fruit flavours and aromas. Natural yeasts are used for fermentation, and the wine spends some time in large second- and third-fill barrels post fermentation to enhance complexity and mouthfeel.

WINEMAKER'S TASTING NOTES - The nose of this pale gold wine is floral and exotic, with quince, honeysuckle, orange blossom and ginger forming a beautiful perfume on the nose along with white peach and apricot flavours. These alluring flavours follow on to the palate, which is layered and textured with a refreshing citrus edge.

SERVING SUGGESTION - Enjoy this versatile food wine chilled with richly sauced fish and shellfish dishes, chicken liver paté, soft cheeses and creamy pasta dishes.

ALC 14.17 % | RS 2.0 g/L | Total acid 6.4 g/L | Free SO₂ 37 mg/L | pH 3.22 g/L

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