ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA

ORG DE RAC ROSE' 2026

VARIETY | Shiraz 100%

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 Shiraz vineyard responsible for our rosé grapes enjoys a close proximity to the Atlantic Ocean, which inflects a lovely cool coastal minerality to the fruit.

CELLAR | 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 drinkabilty. 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 13.45% | RS 1.6g/L | Total acid 5.7g/L | pH 3.37 g/L

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