

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



ORG de RAC
ORGANIC WINE
SWARTLAND • SOUTH AFRICA



ORG DE RAC ROUSSANNE 2026

VARIETIES | 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/ VINIFICATION | Wine Making Process / Vinification
One of the most important factors with Roussanne is the picking date . You want to Pick it just before the grapes turn red / brown . This happens late in the ripening process , and as soon as 5 % of the bunches starts changing color we take it off. The grapes gets crushed , stems removed and then pumped into the press. We only use the freerun juice for this product . Cold ferment for 3 weeks to preserve the flavours .

30% of the wine matures in Amphora Clay pots , and the rest in s/steel tanks on the fermentation lees .

The result is a complex fresh and fruit driven wine .

WINEMAKER'S TASTING NOTES |

Fresh floral and peach on the nose .
The palate is bold , with grapefruit and spice .
The wine is complex and layered with flavour .

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 13.33% | RS 3.1g/L | Total acid 5.4g/L | Free SO2 49mg/L | pH 3.34g/L

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