



# ORG de RAC

*Home of Organic Wine*

*Discover the Green Heartbeat of the Swartland*

MERLOT 2016

VARIETAL - 100% Merlot Selection of 5 of our 6 Merlot clones

ORG DE RAC ORGANIC VITICULTURE: All wine grapes produced on the estate are organically farmed and the final bottled product is certified by Control Union, an international organic certification body.

During the past three years we have refurbished the vines with an organic fertilizer programme, improving each vine's immunity and building reserves, thereby achieving better canopy growth, longer shoots and better active foliage and leaves that can ripen a larger crop.

We have successfully grown our production by 40% over the last few years without compromising wine quality. We aim for complex, fruit-driven organic wines that reflect the unique terroir. The unique group of elements in the soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Irrigation is monitored with probe management and our weather station to curb water wastage. The south-facing vineyards are planted in east to west vine row directions and the prevailing cool westerly breezes off the Atlantic Ocean clear the vines of any potential diseases and have an amazing cooling effect. This creates a day/night temperature differential which stimulates better colour and in general creates optimal plant conditioning and slower ripening, resulting in better fruit retention and more complex, fruit-driven wines.

VINEYARD TO WINE: We have six different Merlot clones that are aged separately; the finest performing clones are blended for the cuvée.

CELLAR: During alcoholic fermentation frequent pump-overs were done on the must. This was done to ensure good colour and tannin extraction to enhance the length and mouthfeel of the wine.

YIELD PER HA - Average 12 tons/ha

MATURATION POTENTIAL: 3-6 years

ANALYSIS:

Alc : 14.37%  
RS : 2.8 g/l  
FSO<sub>2</sub> : 32 mg/l  
TSO<sub>2</sub> : 97 mg/l  
pH : 3.49  
TS : 5.6 g/l

WOOD MATURATION: 13 months in 1st fill Sylvain 225-litre barrels

WINEMAKER'S COMMENTS: An elegant yet vibrant wine. Lighter in style with a bouquet of berry, plum, cigar-box, a whiff of mint and a touch of dark chocolate. Generous on the palate with well-integrated oak and soft tannins supporting the delicate fruit flavours.

FOOD PAIRING: Rack of lamb with mint sauce, quail, duck and carpaccio.



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