



Discover the Green Heartbeat of the Swartland

THE OLD PUMPHOUSE

Org de Rac Cape Ruby Non Vintage

VARIETAL - Cabernet Sauvignon/Shiraz

VITICULTURE: The grapes were matured on the vines to reach a sugar content of 25–26 balling. The spirit used for fortification was distilled from our organic wine which makes this product a IOO% natural organic fortified wine

CELLAR: The grapes were fermented and pressed through in small tanks to reach a natural alcohol of 12%. Then fortified to 18 vol% on the skin and macerated for 2 months. By doing so we could integrate the fruit and have a softening effect on the overall fortified wine. This non-vintage blend comprises out of three vintages taking the best suited barrels and blended toghether to produce this Swartland gem.

ANALYSIS:

Alc : 18.23%
RS : 83.9 g/l
FSO2 : 4 mg/l
TSO2 : 30 mg/l
pH : 3.57
TS : 5.7g/l

WINEMAKERS NOTES: As a non vintage blend maximum consistency was achieved in the character of this organic Cape Ruby. Colour is a very bright deep beetroot. Opulent nose with a mixture of baked fruitcake and fresh berries underlined with a rich nutty mature bouquet. This complex Swartland Cape Ruby shows a well-integrated wood backdrop.

Light sugar with harmonious acid balance. Fruity mouthfeel and light lingering freshness.