



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland



ORG DE RAC RESERVE MERLOT 2014

VARIETAL - 100% Merlot

VITICULTURE: Organically produced on a 4-wire extended Perold trellised wire system with drip irrigation. The soil is sustainably managed with a rotation of different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning, green leaf management and suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit.

YIELD PER HA - 10 ton/ha

MATURATION POTENTIAL - 3 to 8 years

ANALYSIS:

Alc	:	14.5 %
RS	:	2.9 g/l
FSO ₂	:	25mg/l(at bottling)
TSO ₂	:	80 mg/l
pH	:	3.50
TS	:	5.8 g/l

WOOD MATURATION: The 2014 vintage was aged for 12 months in new and first fill 300-litre French oak barrels. 15% of the 2013 Merlot vintage, aged for 24 months in new 300-litre French oak barrels enhances this 2014 vintage. Bottled in June 2014.

WINEMAKERS NOTES: The exclusive organic reserve range is grown on the south-facing slopes of Piketberg Mountain where specially selected vines yield grapes of great distinction. Thanks to meticulous cellar practices every wine in the range is an aristocrat in its own right. A feast of concentrated berry fruit flavours combines with undertones of cigar box, leather and rich vanilla.

This wine needs time while all components harmonise into a softer more elegantly balanced wine.

FOOD PAIRING: Rack of lamb, rare sirloin, chocolate desserts.

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