



# ORG de RAC

*Home of Organic Wine*

*Discover the Green Heartbeat of the Swartland*

ORG DE RAC ROUSSANNE 2017

VARIETAL: 100% Roussanne

VITICULTURE: The 1.1 ha Roussanne vineyard on SO4 rootstock was planted in 2013 on a cooler south-facing slope with east to west row direction. The soils are of terra-rossa formation with a high percentage of shale, providing a well-drained, cool root environment. Roussanne is generally a mid-season ripening variety and at Org de Rac we do two harvests. The early harvest contributes to the fruity, light and easy-drinking Le Piquet Blanc. The remaining grapes are left on the vine to gain more concentration before being harvested for this 100% Roussanne.

CELLAR: The grapes were harvested at 22.8° Brix with a total acidity of 6.2 g/l. They were crushed, chilled down to 15° C and left overnight on skin contact in rototanks. The juice was settled, racked and fermented dry before undergoing malolactic fermentation. A small portion was left on wood staves for added complexity.

ANALYSIS:

Alc : 13.4%  
RS : 1.8 g/l  
pH : 3.46  
TA : 5.8 g/l

WINEMAKER'S NOTES:

COLOUR: Light yellow with a bright green tinge.

NOSE: Quince, honeysuckle, almond and a touch of lemon ginger.

PALATE: Ripe and dense yet with fresh, juicy citrus mingling with herbal and floral elements and lingering, crisp lemon.

FOOD PAIRING: Poultry and shellfish dishes, salade niçoise.



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