



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland



ORG DE RAC CONSTANTIA SAUVIGNON BLANC 2018

VARIETAL - 100% Sauvignon Blanc

VITICULTURE: The grapes were grown in the Constantia Neck area: in some of the highest and coolest vineyards of Silvermist and Eagle's Nest. As these organic vines have for the past few years been managed by Greg Louw in collaboration with Org de Rac, the latter got a portion of these prime grapes which were transported in a refrigerated truck to Org de Rac, arriving in pristine condition.

CELLAR: The grapes were crushed on the 2nd and 3rd of March - very late in comparison to the rest of the Cape. They were fully ripe at 24.2° Brix with a total acid of 10.46 g/l. Crushing took place under dry ice and the must was treated reductively and left on the skins for 18 hours in a rototank chilled to about 13° C. The green juice was drawn off, settled and fermented at about 14° to 16° C. The wine was kept on the lees for a few months and a small portion was barrel fermented to add complexity.

ANALYSIS:

Alc : 14%
RS : 1.7 g/l
pH : 3.3
TA : 6.2 g/l

WINEMAKER'S NOTES:

COLOUR: Ripe green-yellow tones.

NOSE: Prominent, concentrated fruit aromas of peach, passion fruit lychee and refreshing green apple.

PALATE: Fresh and full with crisp acid balancing lingering tropical fruit flavours.

FOOD PAIRING: Moroccan lemon chicken, seared tuna, escargots with herb butter.

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