



# ORG de RAC

Home of Organic Wine

*Discover the Green Heartbeat of the Swartland*



## SHIRAZ CABERNET SAUVIGNON MERLOT 2017

VARIETAL - Shiraz 36% Cabernet Sauvignon 34% Merlot 30%

VITICULTURE: Organically produced on a 3-wire trellised 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 and green leaf management and suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit.

This blended wine is made from a selection of the finest grapes. The varietals are vinified separately to achieve their ultimate potential and the wines are then quality selected for this signature Estate blend. 2015 was an impressive vintage and the wine was virtually made in the vineyard and nurtured in the cellar. The grapes were picked at between 24.0° and 25.5° Balling.

CELLAR: Fermented to dryness on the skins with a selected wood stave mix to achieve a harmonious fruit-light wood backdrop. Extended maceration on the skins followed for 14 days.

YIELD PER HA - Average 10-12 ton/ha

MATURATION POTENTIAL: 3-6 years

### ANALYSIS:

Alc	: 14,24%
RS	: 3.3 g/l
FSO <sub>2</sub>	: 10 mg/l
TSO <sub>2</sub>	: 56 mg/l
pH	: 3.46
TS	: 5.6 g/l

WOOD MATURATION: 15% matured in 225-litre and 300-litre barrels - 85% French oak and 15% American oak, a mix of 1st, 2nd and 3rd fill barrels. The 15% comprises an older vintage in the same configuration as the varietal blend.

WINEMAKER'S COMMENTS: Enticing aromas of black forest cake, ripe plum, cherry and vanilla beckon on the nose. The lively, velvety palate rewards with dark fruit flavours that linger on the aftertaste.

FOOD PAIRING: Roquefort cheese, pepperoni pizza, roast venison and black forest cake.

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