

Org de Rac Cabernet Sauvignon 2011

The Org de Rac Cabernet Sauvignon 2011 has a deep, rich ruby colour with distinctive tomato leaf, pencil shavings and mulberries on the nose. A well rounded, full mouthfeel wine with velvety tannins and dark fruit.

Hearty dishes like Venison and Beef stew. Carpaccio.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Org de Rac Domain

winemaker : Gilmar Boshoff

wine of origin : Swartland

analysis : alc : 14.00 % vol rs : 2.7 g/l pH : 3.74 ta : 5.5 g/l so2 : 42 mg/l fso2 : 17 mg/l

type : Red **style :** Dry **taste :** Fruity **wooded** **organic**

pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Bronze Medal

ageing : 3 - 6 years

in the vineyard : Organically farmed, trellised with drip irrigation with different cover crops and organic mulching to stimulate healthy soil microbic activity. Strict pruning and green leaf management, essential for pest control and optimal ripening of the fruit. Tasted frequently by the winemaker and viticulturist to determine optimal ripeness.

about the harvest: Picked at 25° balling
Yield per Ha: Average to 7 tons/ha

in the cellar : During alcoholic fermentation frequent pump-overs was done on the must. This was done to ensure good colour and tannin extraction to enhance the length and mouthfeel of the wine.

Fermented to dryness on the skins for 10 to 14 days after which the wine was left on the skins for a further 21 days. Extended maceration followed that further enhances the mouthfeel and roundness of this Cabernet Sauvignon.

Wood Maturation: Matured for 15 months in 2nd and 3rd fill 225 l oak barrels. 90 % French oak and 10 % American oak.

