

## Org de Rac Merlot 2014

An elegant yet vibrant wine. Lighter in style with a bouquet of berry, plum, cigar-box, a whiff of mint and a touch of dark chocolate. Generous on the palate with well-integrated oak and soft tannins supporting the delicate fruit flavours.

Rack of lamb with mint sauce, quail, duck and carpaccio.

**variety :** Merlot | 100% Merlot

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker / Jurgen Siebritz

**wine of origin :** Swartland

**analysis :** alc : 14.0 % vol   rs : 1.8 g/l   pH : 3.6   ta : 5.9 g/l   so2 : 90 mg/l   fso2 : 23 mg/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

John Platter 2017 - 4\*

**ageing :** 3 - 6 years

**in the vineyard :** On the estate we have 6 different Merlot clones planted in 4 different climate zones. Although they are all south-facing, the vineyards differ in altitude and soil. These given differences make it a very complex clone choice as they are all different in production, in fruit retention, complexity, colour and structure. We kept the different clones apart, aged in 1st fill Sylvain 225-litre barrels for 13 months, and blended the best 5 clones to produce the 2014 vintage.

**about the harvest:** Yield per Ha: Average to 7 tons/ha

**in the cellar :** During alcoholic fermentation frequent pump-overs were done to ensure good colour and tannin extraction. This enhanced the length and mouth feel of the wine. Extended maceration followed alcoholic fermentation for another 14 days.

