

Org de Rac Shiraz 2014

Enticing aromas of black forest cake, ripe plum, cherry and vanilla beckon on the nose. On the palate subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.

Roquefort, pepperoni, roast game and black forest cake.

variety : Shiraz | 100% Shiraz

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.6 ta : 6.0 g/l so2 : 90 mg/l fso2 : 23 mg/l

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

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

Michelangelo 2016 - Gold

Old Mutual Trophy Awards 2016 - Bronze

ageing : 3 - 6 years

in the vineyard : Organically produced on a 3-wire trellised vineyard system with drip irrigation. The soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and green leaf management are essential for better aeration and pest control. The vineyard is located at the bottom end of the estate close to the Berg River. This sprawling 7 hectare vineyard has 4 different clones and produces different styles of Shiraz that is treated and managed separately in stages of ripening. The 2014 vintage was virtually made in the vineyard and nurtured in the cellar.

about the harvest: The grapes were picked at between 24.5° and 25.5° Balling.

in the cellar : Fermented to dryness on the skins after which extended maceration on the skins followed for another 14 days.

