

Org de Rac Merlot Mourvedre Rose 2015

Vivacious straw berry rose color. Fragrances of flowery violets, deep ripe berry fruit with light peppery and a twist of cinnamon. An explosion of fruits, velvety creaminess and lightness in the aftertaste and lingering fruit.

Smoked salmon and oysters.

variety : Merlot | 80% Merlot, 20% Mourvedre

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 1.9 g/l pH : 3.34 ta : 5.7 g/l so2 : 105 mg/l fso2 : 22 mg/l

type : Rose **style :** Dry

pack : 0 **size :** 0 **closure :** 0

in the vineyard : Organically farmed on a 4 - trellised wire 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, green leaf management and suckering are essential for pests and disease control and optimal shading of grapes during the ripening of the fruit. The Rosé comes from rows of Merlot vineyards selected for good canopy growth and natural leaf shading to preserve the pristine fruit quality of the bunches. The Mourvedre component is from a young vineyard and has been added to give the Rosé a lingering spicy twist.

in the cellar : To optimize the fruit extraction a 24 hour skin contact was implemented which also gave the wine its rich strawberry color.

