

## Org de Rac Reserve Shiraz 2014

This exclusive reserve organic range is grown on the south-facing slopes of Piketberg Mountain where specially selected vines yield grapes of great distinction. Thanks to meticulous cellar practices every wine in the range is an aristocrat in its own right. A complex rich, ripe wine with a deep vibrant ruby colour. Lingering blueberry fruit is enhanced by nuances of spice. An elegant backdrop of well-structured, integrated oak adds intensity and length to the wine.

**variety :** Shiraz | 100% Shiraz

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker / Jurgen Siebritz

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol   rs : 2.3 g/l   pH : 3.63   so2 : 54 mg/l   fso2 : 14 mg/l

**type :** Red   **style :** Dry

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

John Platter 2017 - 4\*

Michelangelo 2016 - Gold

Old Mutual Trophy Awards 2016 - Silver

**in the vineyard :** Organically produced on a 3-wire trellised vineyard system with drip irrigation. The soil is sustainably managed with a rotation of different cover crops, vetches and organic mulching to stimulate healthy soil microbe activity. Strict pruning, green leaf management and additional suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit. The Shiraz 2013 comprises a mixture of the clones SH 9C and SH 5C on 101/14 rootstock, planted in deep red Malmesbury shale soils.

**about the harvest:** Yield er HA: 9 ton/ha

**in the cellar :** Minimal intervention. Frequent pump-overs were done on must during alcoholic fermentation to ensure good colour and tannin extraction. A 6-week maceration period prolonged the extraction process.

