

## Org De Rac Le Piquet Blanc 2016

This eloquent blend rewards with the finest attributes of its three components. Tempting aromas of ripe stone fruit follow through on the palate where crisp minerality and lingering citrus flavours add to the fresh, lively appeal.

A perfect companion to an array of seafood dishes and salads.

**variety :** Roussanne | 44% Roussanne , Verdelho 37%, 22% Chenin Blanc

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker / Jurgen Siebritz

**wine of origin :** Swartland

**analysis :** alc : 12.49 % vol   rs : 1.2 g/l   pH : 3.27   ta : 5.5 g/l   so2 : 94 mg/l   fso2 : 30 mg/l

**type :** White   **style :** Dry

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

### in the vineyard :

Organically farmed. The soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Irrigation is monitored with probe management and our weather station to curb water wastage. The south-facing vineyards are planted in east to west vine row directions and the prevailing cool westerly breezes off the Atlantic Ocean clear the vines of any potential diseases and have an amazing cooling effect. This creates a day/night temperature differential which stimulates better colour and in general creates optimal plant conditioning and slower ripening, resulting in better fruit retention and more complex, fruit-driven wines.

### about the harvest:

Portions of the three different varieties were picked at a relatively lower brix.

### in the cellar :

The grapes were then fermented together, resulting in a natural fresh fruit sorbet character. The rest of the grapes were picked later and each variety fermented seperately. Meticulous blending created a lovely, vibrant summer wine.

