

A Taste of Organic

The name organic is only given to wine made from organically grown grapes where the vineyard has been farmed organically for three years or more and has met the standard for certification by one of many recognised organic certification agencies.

variety : 0 | various

winery :

winemaker : Various

wine of origin :

analysis : alc : 0 % vol rs : 0 g/l pH : 0 ta : 0 g/l va : 0 g/l so2 : 0 mg/l fso2 : 0 mg/l

type : 0

pack : 0 size : 0 closure : 0



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Earthbound Organic Chenin Blanc : Notes of guava, litchi, apricot and pears.

PALATE: Ripe fruit with subtle dried pear and apricot flavours with a delicately lingering aftertaste. Smoothness and roundness. Enjoy with grilled chicken or seafood dishes such as crayfish, crab or prawns and oysters. Sushi, avocado tartare, mild cheeses - brie. Pork belly with vegetables especially butternut, or with grilled snoek.

Org de Rac Le Piquet Cabernet Sauvignon / Merlot : An appealing blend made for everyday drinking with ample inherent qualities. Generously weighted on the palate with well integrated oak and soft tannins supporting the delicate fruit flavor.

Stellar Organics No Sulphur Added Merlot : A very dark plum-red wine with a nose of mulberry and chocolate. The taste is of ripe fruit compote with vanilla. Good clean entry with soft tannins. Pairs well with meat dishes from hamburger to pot roast as well as poultry and chocolate desserts.

Waverley Hills No Added Sulphites Cabernet Sauvignon : This wine has a ruby red edge with a bright red centre. On the nose white chocolate, red berries, spices and honey come through strongly. This wine is forward on the nose and complex for its vintage. On the palate, delicious vanilla and lots of fruit and spices follow through with good balance and soft ripe tannins. This wine is vegan friendly, no animal by-products were used in the production.

Circumstance Sauvignon Blanc by Waterkloof : A Sauvignon Blanc that combines the best of both worlds – present acidity and good fruits, with a great structure. The nose is fresh, with hints of green apple, grapefruit and gooseberry. The palate starts fresh with gooseberry acids, developing into a melody of white fruits, with a long and elegant finish. Enjoy it with a variety of vegetables, or steamed white fish.

Longridge Chardonnay Organic : Distinct notes of minerality, combined beautifully with citrus and lime aromas on the nose are complemented by shortbread and dessert peaches on the palate, ending in a refreshing, lingering and perfectly balanced finish.