

## Org de Rac Verdelho 2017

Ripe nectarine enhanced by aromas of sherbet-like tutti frutti. A Sercial-style wine, viscous in texture with flavours of tropical fruit, honeysuckle and fresh lime on the creamy aftertaste.

Fresh oysters, shellfish or roulade of duck with Pâté filling.

**variety :** Verdelho | 100% Verdelho

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker

**wine of origin :** Swartland

**analysis :** alc : 14.3 % vol    rs : 2.5 g/l    pH : 3.34    ta : 6.4 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

**in the vineyard :** The 1.1h Verdelho vineyard on SP4 rootstock was planted in 2013 on a south-facing slope with east to west row direction. The soils are of terra-rossa formation with a high percentage of shale, providing a well-drained, cool root environment. The vineyard is on a low slope of the hill where it is warmer and more suited for the style of wine we set out to achieve. For the 2017 vintage the vineyard was harvested twice" the early harvest contributed to the fruity, light and easy drinking Le Piquet Blanc. The remaining grapes were left on the vine to gain more concentration before being harvested for this 100% Verdelho.

**in the cellar :** The grapes were harvest at 24°C Brix at an acidity of 5.8g/l. they were crushed, chilled down to about 15°C and left overnight on skin contact in rototanks. The juice was settled, racked and fermented dry before undergoing malolactic fermentation. A small portion was fermented on wood staved and in barrels for added complexity.

