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Org de Rac Shiraz 2017

Enticing aromas of black forest cake, ripe plum, cherry and vanilla beckon on the nose. On the palate subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.

Roquefort, pepperoni, roast game and black forest cake.



variety : Shiraz | 100% Shiraz
winery : Org de Rac Domain
winemaker : Frank Meaker / Jurgen Siebritz
wine of origin : Swartland
analysis : **alc :** 14.2 % vol **rs :** 3.0 g/l **pH :** 3.58 **ta :** 5.8 g/l **so2 :** 112 mg/l **fso2 :** 27 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded** **organic**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3-5 years

in the vineyard : We have five different Shiraz clones on different sites that are aged separately, the finest performing clones are blended for the cuveé.

All wine grapes produced on the estate are organically farmed and the final bottled product is certified by Control Union, an international organic certification body. During the last three years we have refurbished the vines with an organic fertilizer programme, improving each vine's immunity and building reserves, thereby achieving better canopy growth, longer shoots and better active foliage and leaves that can ripen a larger crop.

We have successfully grown our production by 40% over the last few years without compromising wine quality. We aim for complex, fruit-driven organic wines that reflect the unique terroir. The unique group of elements in the soil is sustainable 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 differentialwhich 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: Yield: Average 12 tons/ha

in the cellar : Fermented to dryness on the skins after which extended maceration on the skins followed for another 14 days. 100% matured in 225l and 300l barrels. 85% French oak / 15% American oak (2nd and 3rd fill)