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Org de Rac Reserve Shiraz 2016

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 :** 14.13 % vol **rs :** 3.3 g/l **pH :** 3.51
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

Platter 2021 Guide: 4* - 86%
Prescient Shiraz Report 2020 - 90 points



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 per HA: 10/12 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.

70% of the wine was matured in new oak (80% French and 20% American). The remainder was aged in 2nd fill barrels. A maturation period of 14 months contributed the desired wood aromas and flavours which blend beautifully with the pronounced varietal, terroir-specific character of the wine.