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Org De Rac Reserve Cabernet Sauvignon 2016

The exclusive organic reserve 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. The wine rewards with generous blackberry flavour harmoniously supported by undertones of vanilla and spice that linger on the palate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Org de Rac Domain
winemaker : Frank Meaker / Jurgen Siebritz
wine of origin : Swartland
analysis : **alc :** 14.35 % vol **rs :** 3.3 g/l **pH :** 3.54 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 to 8 years

in the vineyard : Organically produced on a 4-wire trellised system with drip irrigation. The soil is sustainably managed with a rotation of different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning, green leaf management and suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit.

about the harvest: Yield per HA - 8 ton/ha

in the cellar : Frequent pump-overs were done on the must during alcoholic fermentation to ensure good colour and tannin extraction.Extended maceration on the skins for up to 6 weeks after alcoholic fermentation further enhanced the mouthfeel and roundness of this full-bodied Cabernet Sauvignon. This vintage was aged for 12 months in new and first fill 300-litre French oak barrels. 15% of the 2012 Cabernet Sauvignon vintage, aged for 24 months in new 300-litre French oak barrels, enhances this 2013 vintage. Bottled in June 2014.