

Org de Rac Cabernet Sauvignon 2017

Distinctive aromas of tomato leaf, pencil shavings and mulberry beckon on the nose. A rich and well-rounded wine with sumptuous dark fruit flavours supported by velvety tannins.

Hearty dishes like venison and beef stew. Carpaccio.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : alc : 14.50 % vol rs : 3.6 g/l pH : 3.58 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity wooded organic

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

ageing : 3 - 6 years

in the vineyard : Organically farmed, trellised with drip irrigation with different cover crops and organic mulching to stimulate healthy soil microbic activity. Strict pruning and green leaf management, essential for pest control and optimal ripening of the fruit. Tasted frequently by the winemaker and viticulturist to determine optimal ripeness.

about the harvest: Picked at 25° Balling.

Yield per Ha: Average to 7 tons/ha

in the cellar : During alcoholic fermentation frequent pump-overs was done on the must. This was done to ensure good colour and tannin extraction to enhance the length and mouth feel of the wine.

Fermented to dryness on the skins for 10 to 14 days after which the wine was left on the skins for a further 21 days. Extended maceration followed that further enhances the mouth feel and roundness of this Cabernet Sauvignon.

Wood Maturation:

Matured for 15 months in 2nd and 3rd fill 225 litre oak barrels. 90% French oak and 10% American oak.

