

## Org de Rac Merlot 2017

An elegant yet vibrant wine. Lighter in style with a bouquet of berry, plum, cigar-box, a whiff of mint and a touch of dark chocolate. Generous on the palate with well-integrated oak and soft tannins supporting the delicate fruit flavours.

Rack of lamb with mint sauce, quail, duck and carpaccio.

**variety :** Merlot | 100% Merlot

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker / Jurgen Siebritz

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol   rs : 2.70 g/l   pH : 3.52   ta : 5.80 g/l

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

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

Winemag Merlot Report 2017 - 92 Points  
([view details](#))

John Platter 2017 - 3.5\*

**ageing :** 3 - 6 years

Org de Rac's Merlot 2015 topped the list of Merlot wines presented in the Winemag Merlot Report 2017. It was one of only two wines, out of 67 entries from 50 South African wineries, to score higher than 90 points. Org de Rac Merlot 2015 and Boschendal 1685 2015 both scored 92 points when they were tasted by a three-person panel. The wines were tasted blind and scored according to a 100-point quality scale.

**in the vineyard :** On the estate we have 6 different Merlot clones planted in 4 different climate zones. Although they are all south-facing, the vineyards differ in altitude and soil. These given differences make it a very complex clone choice as they are all different in production, in fruit retention, complexity, colour and structure. We kept the different clones apart, aged in 1st fill Sylvain 225-litre barrels for 13 months, and blended the best 5 clones to produce the vintage.

**about the harvest:** Yield per Ha: Average to 7 tons/ha

**in the cellar :** During alcoholic fermentation frequent pump-overs were done to ensure good colour and tannin extraction. This enhanced the length and mouth feel of the wine. Extended maceration followed alcoholic fermentation for another 14 days.

