

Org de Rac Reserve Merlot 2017

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. A feast of concentrated berry fruit flavours combines with undertones of cigar box, leather and rich vanilla. This wine needs time while all components harmonise into a softer more elegantly balanced wine.

Rack of lamb, rare sirloin, chocolate desserts.

variety : Merlot | 100% Merlot

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : alc : 14.45 % vol rs : 3.5 g/l pH : 3.50 ta : 5.8 g/l

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

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

ageing : 5-8 years

in the vineyard : 2017 was a fine and cool vintage, everything being in place for making a great wine. The grapes were picked at full phenolic ripeness, with the batches undergoing stringent berry-selection to ensure only the purest , best fruit to undergo vinification.

about the harvest: The wine- making focused on the development of mouthfeel, extra care being taken to avoid over-extraction and to ensure the accent remains on the clean, bright fruit characters expressing the exceptional vineyard character.

in the cellar :

The merlot wine was aged predominantly in new barrels for 18 months

YIELD PER HA: 5- 7ton/ha

