

Org de Rac Reserve Shiraz 2017

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 **wooded** **organic**

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

in the vineyard :

All wine grapes produced on the estate are organically farmed and the final bottled product is certified by Control Union, an international organic certification.

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.

