



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

CABERNET SAUVIGNON 2015

VARIETAL - 100% Cabernet Sauvignon

ORG DE RAC ORGANIC VITICULTURE: All wine grapes produced on the estate are organically farmed and the final bottled product is certified by Control Union, an international organic certification body.

During the past three years we have refurbished the vines with an organic fertilizer programme, improving each vine's immunity and building reserves, thereby achieving better canopy growth, longer shoots and better active foliage and leaves that can ripen a larger crop.

We have successfully grown our production by 40% over the last few years without compromising wine quality. We aim for complex, fruit-driven organic wines that reflect the unique terroir. The unique group of elements in the soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Irrigation is monitored with probe management and our weather station to curb water wastage. The south-facing vineyards are planted in east to west vine row directions and the prevailing cool westerly breezes off the Atlantic Ocean clear the vines of any potential diseases and have an amazing cooling effect. This creates a day/night temperature differential which stimulates better colour and in general creates optimal plant conditioning and slower ripening, resulting in better fruit retention and more complex, fruit-driven wines.

VINEYARD TO WINE: We have six different Cabernet Sauvignon clones on different sites that are aged separately; the finest performing clones are blended for the cuvée.

CELLAR: During alcoholic fermentation frequent pump-overs and aeration were done on the must to ensure good colour and soft tannin extraction which enhances the complexity, length and mouth feel of the wine.

YIELD PER HA - Average 10 to 12 tons/ha

MATURATION POTENTIAL: 3-5 years

ANALYSIS:

Alc	: 14.05%
RS	: 3.7 g/l
FSO ₂	: 22 mg/l
TSO ₂	: 82 mg/l
pH	: 3.54
TS	: 5.9 g/l

WOOD MATURATION: Matured for 12 months in 2nd and 3rd fill 225-litre oak barrels. (90% French oak and 10% American oak.)

WINEMAKER'S COMMENTS: 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.

FOOD PAIRING: Hearty dishes like venison and beef stew or carpaccio.

HEALTH APPROVAL: RELAX AND ENJOY THIS ECO FRIENDLY, SUSTAINABLY AWARE ORGANIC WINE