



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

SHIRAZ 2014

VARIETAL - 100% Shiraz

VITICULTURE: Organically produced on a 3-wire trellised vineyard system with drip irrigation. The soil is sustainably managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and green leaf management are essential for better aeration and pest control. The vineyard is located at the bottom end of the estate close to the Berg River. This sprawling 7 hectare vineyard has 4 different clones and produces different styles of Shiraz that is treated and managed separately in stages of ripening.

The 2014 vintage was virtually made in the vineyard and nurtured in the cellar. The grapes were picked at between 24.5° and 25.5° Balling.

CELLAR: Fermented to dryness on the skins after which extended maceration on the skins followed for another 14 days.

YIELD PER HA - Average 7 tons/ha

MATURATION POTENTIAL: 3-6 years

ANALYSIS:

Alc	: 14.5%
RS	: 2.8 g/l
FSO ₂	: 25 mg/l
TSO ₂	: 80 mg/l
pH	: 3.51
TS	: 5.6 g/l

WOOD MATURATION: 100% matured in 225-litre and 300-litre barrels - 85% French oak and 15% American oak. (2nd and 3rd fill.)

WINEMAKER'S COMMENTS: Enticing aromas of black forest cake, ripe plum, cherry and vanilla beckon on the nose. On the palate subtle hints of roasted coffee bean combine with oak spice while delightful dried fruit flavours linger on the aftertaste.

FOOD PAIRING: Roquefort, pepperoni, roast game and black forest cake.



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