

Org de Rac Chardonnay 2012

A clean classic wooded Chardonnay. Abundance of butterscotch with Lime, vanilla and well integrated oak.

Paired well with chicken, vegetable soup and cheesecake.

variety : Chardonnay | 100% Chardonnay

winery : Org de Rac Domain

winemaker : Gilmar Boshoff

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 4.3 g/l pH : 3.21 ta : 5.59 g/l fso2 : 22 mg/l

type : White wooded

pack : Bottle **closure :** Cork

in the vineyard : Organically farmed, trellised with drip irrigation with different cover crops and organic mulching to stimulate healthy soil microbial activity. Strict pruning and green leaf management, essential for pest control.

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

in the cellar : Fermented at low temperatures between 12 and 14°C to ensure most of the fruit flavours are retained in the wine after fermentation. 5 months on oak. 70% French and 30% American.

Wood maturation:

Matured on staves at 4 g/l. 70% French and 30% American staves.

