

Green Shebeen Organic Chardonnay 2012

Meet the mellowest kid in the room - a wine filled with intense, fruity flavours and a refreshingly crisp taste. Grown on a young vineyard where lots of early morning sunlight ripens the grapes into delicious perfection. Green Shebeen Chardonnay will caress your mouth with the sweet notes of pear, peachy lemon and lime and leave you relaxed, rejuvenated and in love with life.

Refreshing with well integrated acidity and lingering citrus aftertaste. Green salad with lemon and herb dressing. Fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Org de Rac Domain

winemaker : Gilmar Boshoff

wine of origin : Swartland

analysis : alc : 13 % vol rs : 2.2 g/l pH : 3.42 ta : 6.0 g/l so2 : 105 mg/l fso2 : 20 mg/l

type : White **body :** Medium **taste :** Fruity

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

ageing : Drink Now

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

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. Wine was left on the primary lees for 3 months and stirred occasionally to enhance the mouthfeel and bouquet.

