

Org de Rac Chardonnay 2013

Irresistible aromas of tropical fruit are beautifully balanced by subtle oak and follow through on the plump palate. The lingering finish rewards with titillating lime and gorgeous butterscotch.

Paired well with chicken, vegetable soup and cheesecake.

variety : Chardonnay | 100% Chardonnay

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : **alc** : 13.0 % vol **rs** : 1.3 g/l **pH** : 3.21 **ta** : 5.9 g/l **fso2** : 22 mg/l

type : White **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **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 14 and 16°C to ensure most of the fruit flavours are retained in the wine after fermentation.

Wood maturation:

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

