

## Org de Rac La Verne Méthode Cap Classique Blanc de Blancs Brut 2012

Harvested early in the season to preserve the natural acidity and delicate fruity flavours of the Chardonnay grapes, this elegant Blanc de Blancs presents a whiff of green apple and citrus on the nose. Seductive hints of subtle biscuit creates a lively multi-layered taste.

Smoked salmon and oysters. Mushroom/olive tapenade (our estate's speciality).

**variety :** Chardonnay | 100% Chardonnay

**winery :** Org de Rac Domain

**winemaker :** Gilmar Boshoff

**wine of origin :** Swartland

**analysis :** alc : 12.5 % vol   rs : 6.0 g/l   pH : 3.32   ta : 7.4 g/l   so2 : 89 mg/l   fso2 : 5 mg/l

**type :** 0   **style :** Off Dry

**pack :** Bottle   **size :** 0   **closure :** Cork

**in the vineyard :** Organically farmed, trellised with drip irrigation with different cover crops and organic mulching to stimulate healthy soil microbic activity. Strict pruning and green leaf management, essential for pest control and optimal ripening of the fruit. Tasted frequently by the winemaker and viticulturist to determine optimal ripeness.

**about the harvest:** Yield per Ha: 7 ton/ha

**in the cellar :** Second fermentation took place in the bottle and the wine spent 2 years on the lees in the bottle before degorgement.

