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Org de Rac Chardonnay Lightly Wooded 2016

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

Chicken, vegetable soup and an array of salads.

variety : Chardonnay | 100% Chardonnay
winery : Org de Rac Domain
winemaker : Frank Meaker / Jurgen Siebritz
wine of origin : Swartland
analysis : **alc :** 13.78 % vol **rs :** 1.2 g/l **pH :** 3.40 **ta :** 5.0 g/l **fso2 :** 32 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **organic**
pack : Bottle **size :** 750ml **closure :** Cork

John Platter 2017 - 3*

ageing :

3-6 years

All wine grapes produced on the estate are organically farmed and the final bottled product is certified by Control Union, an international organic certification body.

We aim for complex, fruit-driven organic wines that reflect the unique terroir. The south-facing vineyards are planted in east to west vine row directions and the prevailing cool westerly breezes off the Atlantic Ocean clear the vines of any diseases and have an amazing cooling effect. This creates a day/night temperature differential which stimulates better colour and in general creates optimal plant conditioning and slower ripening, resulting in better fruit retention and more complex, fruit-driven wines.

in the vineyard :
This vineyard is situated on the banks of the Berg River where the macro/ micro climate is best suited for the production of premium Chardonnay. Organically produced on a 3-wire trellised system with drip irrigation, the vineyard is managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and green leaf management are essential for pest and disease control and optimal leaf shading during the ripening of the fruit.

about the harvest:
YIELD PER HA - Average 12 tons/ha a

in the cellar :
Fermented with a selection of staves at temperatures between 14° and 16° C. This ensured that the fruit flavours were retained in the wine after fermentation while lending a sturdy, clean and integrated wood character.