

Org de Rac Chardonnay Reserve 2015

A deep golden, rich honey colour with a vivacious tint of green. The wine has developed a voluptuous, complex nose rich in sundrenched apricot, peach, freshly baked bread and roasted almond complemented by a well-integrated wood character which will become more harmonious with time and bottle ageing. A crisp mouth feel with flavours of citrus especially fresh lime, velvety creaminess and lingering citrus aftertaste with the wood in harmony.

variety : Chardonnay | 100% Chardonnay

winery : Org de Rac Domain

winemaker : Frank Meaker / Jurgen Siebritz

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.35 ta : 5.5 g/l so2 : 81 mg/l fso2 : 15 mg/l

type : White **style :** Dry

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

4* John Platter

ageing :

Smoked Salmon, Duck a l'orange

in the vineyard :

The Chardonnay 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 4-wire Perold 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. The Chardonnay Reserve grapes come from a selection of rows from the 7 hectare Chardonnay vineyard. The reserve selected rows are from the best canopy growth and natural leaf shading for the berry bunches to preserve their pristine fruit quality.

about the harvest:

Yield per HA: 2 ton/ha

in the cellar :

The creation of a full-bodied, wood-fermented Chardonnay has been a new venture for the Estate. We used only new French oak 500-litre and 300-litre barrels. The wine spent 10 months sur lie and was occasionally stirred.

