

## Org de Rac La Verne Méthode Cap Classique Blanc de Blancs Brut 2016

A deep golden rich honey colour. Vivacious long-lasting bubbles. The wine aged on the lees offers a voluptuous, complex nose with aromas of sun-ripe apricot and peach, freshly baked bread and roasted almonds. Crisp layers of citrus with a velvety creamy texture and lingering fruitiness on the aftertaste.

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

**variety :** Chardonnay | 100% Chardonnay

**winery :** Org de Rac Domain

**winemaker :** Frank Meaker / Jurgen Siebritz

**wine of origin :** Swartland

**analysis :** alc : 12.46 % vol   rs : 5.6 g/l   pH : 3.27   ta : 5.7 g/l   so2 : 102 mg/l   fso2 : 22 mg/l

**type :** Cap\_Classique   **style :** Dry   **body :** Medium   **taste :** Fruity   **organic**

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

**in the vineyard :** Organically produced on a 3-wire trellised vineyard system with drip irrigation. The soil is sustainably managed with a rotation of different cover crops, vetches and organic mulching to stimulate and enhance healthy soil microbial activity. Strict pruning, green leaf management and suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit. The grapes for the Blanc de Blanc base wine are site selected from the bottom rows of our estate's 7-hectare Chardonnay vineyard adjacent to the Berg River. Thanks to homogenous soils, a cooler micro climate, good even canopy growth and natural leaf shading the grapes ripen evenly, retaining pristine fruit quality.

**in the cellar :** At Org de Rac we have an ageing regime of 2 to 3 years in a controlled temperature environment to enhance and maximise the "sur lie" influence on the wine.

