

Org de Rac La Verne Méthode Cap Classique Blanc de Blancs Brut 2018

Bright straw yellow with a green tinge and an impressively fine and lingering mousse. Aged on the lees, the wine has a complex nose with aromas of sun-ripe apricot and peach, freshly baked bread and roasted almonds.

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 : 12.5 % vol rs : 4.1 g/l pH : 3.34 ta : 5.5 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

2021 Michelangelo International Wine & Spirits Awards - Gold

The Palate tells a story of freshness. flinty and rich in texture with crisp layers of citrus lingering on the creamy aftertaste.

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.

Yield per HA: 7 ton/ha

