

Org de Rac Chenin Blanc 2021

The wine has a pale light yellow colour. The wine has an aromatic nose with an array of bright stone fruit and lemon zest. The pallet is rich with ripe peach, pear and citrus with a long lingering mouth feel.

Avocado, charcuterie, three bean salad, coronation chicken, quiche, salmon, calamari, fondue beef.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Org de Rac Domain

winemaker : Frank Meaker

wine of origin : Swartland

analysis : **alc** : 12.73 % vol **rs** : 4.9 g/l **pH** : 3.24 **ta** : 6.0 g/l **so2** : 134 mg/l **fso2** : 40 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **organic**

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

ageing : 3 - 6 years

in the vineyard : is vineyard is situated on the banks of the Berg River on a south-facing cool slope where the macro/micro climate is best suited for the production of premium Chenin Blanc. e soils are predominantly organically produced on a 3-wire trellised system with drip irrigation. e vineyard is managed with dierent 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.

in the cellar : The Chenin Blanc was crushed at about 21,8 Balling with total asset of 69/l. This was done to insure good fruit retention. Fermentation temperature between 14 and 16 degrees Celsius.

