

## Org de Rac Chardonnay 2022

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 : 13.23 % vol    rs : 2.0 g/l    pH : 3.32    ta : 5.9 g/l    so2 : 120 mg/l    fso2 : 45 mg/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

### ageing :

3 - 5 years

### 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.

### in the cellar :

Fermented with a selection of staves at temperatures between 14 and 16 degrees. This ensured the retention of the fruit flavours while lending a sturdy, clean and integrated wood character.

