

Org de Rac Chenin Blanc 2023

This pale straw-coloured wine with its youthful green tinge shows bright stone fruit and a hint of lime zest on the nose. The flavours of peach, pear and citrus become more defined on the palate, revealing a rich mouthfeel and fresh, chalky minerality on the lingering finish.

Enjoy well chilled with mildly spicy dishes like coronation chicken and South Indian fish curry, as well as soft cheeses like brie and ricotta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Org de Rac Domain

winemaker : Frank Meaker

wine of origin : Coastal Region

analysis : alc : 13.09 % vol rs : 3.7 g/l pH : 3.46 ta : 5.6 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

2023 Gilbert & Gaillard International Challenge - 87 Points

ageing : 3 - 6 years

in the vineyard : Grapes are sourced from a vineyard situated on the banks of the Berg River, on a south-facing slope with a micro- and macroclimate ideally suited to the cultivation of this variety. At Org de Rac we believe healthy soils make the best wines, therefore the vineyard is managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and canopy control help to keep pests and diseases to a minimum, while ensuring optimal leaf shading in the growing season – important for a slow, even ripening.

in the cellar : Meticulous sorting of the grapes is done with the use of a berry sorting machine upon arrival at the cellar to ensure only the finest grapes are vinified. Natural yeasts are used for fermentation, and the wine spends considerable time on its lees to create a creamy, textured mouthfeel.

