



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland



CHARDONNAY 2018 LIGHTLY WOODDED

VARIETAL - 100% Chardonnay

VITICULTURE: 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.

CELLAR: Fermented with a selection of staves at temperatures between 14° and 16° C. This ensured that the fruit flavours were retained in the wine after fermentation while lending a sturdy, clean and integrated wood character.

YIELD PER HA - Average 12 tons/ha a

MATURATION POTENTIAL: 3-6 years

ANALYSIS:

Alc	: 13.3%
RS	: 1.9 g/l
FSO ₂	: 24 mg/l
pH	: 3.22
TS	: 5.7 g/l

WINEMAKER'S COMMENTS: 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.

FOOD PAIRING: Chicken, vegetable soup and an array of salads.

HEALTH APPROVAL: RELAX AND ENJOY THIS ECO FRIENDLY, SUSTAINABLY AWARE ORGANIC WINE