



ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA

LA VERNE CAP CLASSIQUE BRUT 2022

VARIETY | Chardonnay 51%, Pinot Noir 49%

WINE OF ORIGIN | Swartland

VINEYARD BACKGROUND | The grapes used for this prestigious Cap Classique sparkling wine are selected from our 7-hectare Chardonnay vineyard adjacent to the Berg River, and a small Pinot Noir block located next to the cellar. Our MCC grapes are usually harvested early in the season and canopies are meticulously managed to ensure enough shade for even, slow ripening which results in elegant, fresh fruit.

The soil has rich chalk deposits mixed with local Malmesbury shale, which further contributes a fresh, mineral quality. Org de Rac is one of only a handful SA wineries to produce an organic MCC.

CELLAR | The grapes are picked by hand in the cool early morning hours to preserve crispness and the complexity of the aromatics. Only the first 500 litres pressed from the grapes, which is the best quality juice, is used for vinification. The gentle whole-bunch pressing is important to avoid harsh phenolic compounds and create a delicate extraction of flavour. After cold fermentation, a 12-month period of lees contact amplifies the purity of this MCC and creates a creamy, full mouthfeel. During subsequent bottle ageing for 6 months, yeast autolysis adds more complexity and depth of flavour.

WINEMAKER'S TASTING NOTES | This lively straw-coloured wine has a very fine mousse with an inviting nose of fresh citrus spray, sun-ripe stone fruit, honeycomb and brioche. These appetising flavours persist onto the palate, joined by a flinty minerality and rich, textured mouthfeel. A subtle lees character and hint of roasted nuts add to the interesting layers. On the finish crisp citrus tastes linger and are balanced by a moreish creaminess.

SERVING SUGGESTION | Enjoy well chilled as an exceptional aperitif, or to add special flair to any festive occasion. This MCC is the perfect match for our estate's signature West Coast oysters, which accentuate its intricate flavour profile. This versatile food wine also pairs well with other shellfish, soft cheeses, rich pâtés and nougat.

ALC 12.02% | RS 5.2g/L | Total acid 7.3g/L | FSO2 16mg/L | pH 3.16 g/L



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