



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland



CHARDONNAY RESERVE 2018

VARIETAL - 100% Chardonnay

VITICULTURE: The Chardonnay 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 5-wire Perold 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. The Chardonnay Reserve grapes come from a selection of rows from the 5.5 hectare Chardonnay vineyard. The reserve selected rows are from the best canopy growth and natural leaf shading for the berry bunches to preserve their pristine fruit quality.

CELLAR: The 2018 vintage was temperate with cool nights allowing the Chardonnay grapes to reach good fruit retention. This gave us the opportunity to harvest at a lower Brix and with a higher natural acid content. A substantial part of the cuvée was fermented under temperature controlled conditions in new oak and a portion in 1st and 2nd sec fills, creating a melange of sturdy wood aromas during the 10 months ageing. The wine has a lovely vibrancy along with fresh appealing lime flavours that are now slowly developing into a subtle bottle aged bouquet of ripe apricots and butterscotch.

YIELD PER HA - 10 ton/ha

ANALYSIS:

Alc	:	13.48 %
RS	:	2.2 g/l
FSO ₂	:	24mg/l(at bottling)
TSO ₂	:	127mg/l
pH	:	3.12
TS	:	5.9 g/l

WINEMAKERS NOTES: A deep golden, rich honey colour with a vivacious tint of green.

The wine has developed a voluptuous, complex nose rich in sun-drenched apricot, peach, freshly baked bread and roasted almond complemented by a well-integrated wood character which will become more harmonious with time and bottle ageing.

A crisp mouth feel with flavours of citrus especially fresh lime, velvety creaminess and lingering citrus aftertaste with the wood in harmony.

FOOD PAIRING: Smoked Salmon, Duck a l'orange

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