



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

CUVÉE LA VERNE MÉTHODE CAP CLASSIQUE BLANC DE BLANC BRUT 2018



VARIETAL - 100% Chardonnay

VITICULTURE: Organically produced on a 3-wire trellised vineyard system with drip irrigation. The soil is sustainably managed with a rotation of different cover crops, vetches and organic mulching to stimulate and enhance healthy soil microbial activity. Strict pruning, green leaf management and suckering are essential for pest and disease control and optimal shading of grapes during the ripening of the fruit. The grapes for the Blanc de Blanc base wine are site selected from the bottom rows of our estate's 7-hectare Chardonnay vineyard adjacent to the Berg River. The soil has rich chalk deposits with the mix of local Malmesbury shale, contributing to the limey, flinty lingering and appealing freshness of the cuvée. Thanks to homogenous soils, a cooler micro climate, good even canopy growth and natural leaf shading the grapes ripen evenly, retaining pristine fruit quality.

CELLAR: The grapes were picked by hand and whole-bunch pressed, using only the free-flow cuvée. 3% of the base wine was wood fermented. At Org de Rac we have an ageing regime of 2 to 3 years in a controlled temperature environment to enhance and maximise the 'sur lie' influence on the wine before degorgement takes place.

YIELD PER HA: 7 ton/ha

ANALYSIS:

Alc	:	12.5%
RS	:	4.1 g/l
FSO2	:	22 mg/l
TSO2	:	102 mg/l
pH	:	3.34
TS	:	5.5 g/l

WINEMAKER'S COMMENTS: Bright straw yellow with a green tinge and an impressively fine and lingering mousse. Aged on the lees, the wine has a complex nose with aromas of sun-ripe apricot and peach, freshly baked bread and roasted almonds. The palate tells a story of freshness; flinty and rich in texture with crisp layers of citrus lingering on the creamy aftertaste.

FOOD PAIRING: An exceptional aperitif for exceptional occasions. Or enjoy with smoked salmon, oysters or mushroom/olive tapenade (our estate's speciality).

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



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