

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



**ORG de RAC**  
HOME OF ORGANIC WINE  
PIKETBERG • SWARTLAND



**ORG DE RAC CUVÉE LA VERNE CAP CLASSIQUE BLANC DE BLANCS BRUT 2020**

VARIETY - 100% Chardonnay

WINE OF ORIGIN - Swartland

**VINEYARD BACKGROUND:** The grapes used for this prestigious Cap Classique sparkling wine are selected from the bottom rows of our 7-hectare Chardonnay vineyard adjacent to the Berg River. The soil has rich chalk deposits mixed with local Malmesbury shale, which contribute to the fresh, chalky minerality of the fruit and ultimate wine. Homogenous soils, a cool microclimate, good canopy management and natural leaf shading allow the grapes to ripen evenly and retain pristine fruit quality. Org de Rac is one of only a handful SA wineries to produce an organic Cap Classique. The concept of organic is aimed at improving grape quality by farming as close to nature as possible through biological control methods and not using harmful chemical pesticides and fertilisers.

**WINEMAKING PROCESS:** The grapes are picked by hand in the cool early morning hours to preserve crispness and the complexity of the aromatics. After careful quality sorting upon arrival at the cellar, the bunches are pressed whole and only the free-flow cuvée, which is the finest quality juice, is used for vinification. The gentle whole-bunch pressing is important to avoid harsh phenolic compounds and effect a delicate extraction of flavour. An extended period of lees contact post fermentation amplifies the purity of this elegant Cap Classique, which also gains a creamy, full mouthfeel and fine mousse during this period of sur-lie ageing before degorgement and bottling.

**WINEMAKER'S TASTING NOTES:** The bright, light straw colour of this wine highlights the lively and lingering mousse. The nose is fresh and inviting – evocative of freshly peeled citrus spray, sun-ripe stone fruit and brioche. These appetising flavours persist onto the palate, joined by a flinty minerality and rich, textured mouthfeel. On the finish crisp layers of citrus 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. Excellent with smoked salmon, oysters or our estate's signature tapenade, which accentuates the mineral qualities of this Cap Classique. This versatile food wine also pairs well with various sweet treats, especially macarons and pecan tart.

ALC 11.79% | RS 7.1 g/L | Total acid 5.8 g/L | Free SO<sub>2</sub> 21 mg/L | Total SO<sub>2</sub> 129 mg/L | pH 3.34 g/L

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