

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



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



#### **ORG DE RAC CUVÉE LA VERNE CAP CLASSIQUE BRUT 2021**

VARIETY - Chardonnay 57%, Pinot Noir 43%

WINE OF ORIGIN - Swartland

**VINEYARD BACKGROUND:** The grapes used for this prestigious Cap Classique are selected from the bottom rows of our 7-hectare Chardonnay vineyard adjacent to the Berg River and the Pinot Noir that was planted in 2016. Only the best clones French Champagne clones were used. Homogenous soils, a cool microclimate, good , 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 fertilizers.

**CELLAR:** The grapes were hand-picked in February, an early picking ensuring the bright acidity required for the making of Cap Classique base wine. After careful quality sorting upon arrival at the cellar, the bunches are pressed whole and only the free – flow cuvee , which is the finest quality juice, is used for vinification. The gentle whole bunch oressing is important to avoid harsh phenolic compounds and effect a delicate extraction of flavor. An extended period of lees contact post fermentation amplifies purity of this elegant Cap Classique, which also gains a creamy, full mouthfeel and fine mousse during this period of sur-lie ageing before disgorgement 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 MCC. This versatile food wine also pairs well with various sweet treats, especially macarons and pecan tart.

ALC 12.04 % | RS 8.0 g/L | Total acid 5.9 g/L | Free SO<sub>2</sub> 41 mg/L | pH 3.35 g/L

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