ORG de RAC
ORGANIC WINE
SWARTLAND · SOUTH AFRICA

ORG DE RAC CHARDONNAY 2026

VARIETY | Chardonnay 100%

WINE OF ORIGIN | Swartland

VINEYARD BACKGROUND | Org de Rac was one of the first wine farms in South Africa committed to 100% certified organic wine farming. The concept of organic is aimed at improving grape quality by farming as close to nature as possible without adding chemical fertilisers and pesticides which damage the soil and environment. Our Chardonnay vineyard is situated on the banks of the Berg River where the soils and climate are ideally suited to the cultivation of this noble variety.

CELLAR | Cold fermented, left on the primary lees with batonnoge for 4 months, this ensures good retention of the primary fruit flavours. After fermentation, the wine is left on its primary lees with regular batonnage or stirring for an extended period of time to gain additional mouthfeel and complexity.

WINEMAKER'S TASTING NOTES | This classically-styled Chardonnay brims with elegant tropical fruit flavours like papaya and gooseberry, with a hint of lime zest. On the palate the fruit is complemented by a broad mouthfeel and the slightest hint of vanilla and butterscotch from the subtle oaking.

SERVING SUGGESTION | This flavourful, medium-bodied wine is best served chilled with a wide variety of dishes, ranging from roast chicken to cheesy baked vegetable dishes, sushi and salads. Imminently drinkable but will mature gracefully for 3-5 years.

ALC 14.03% | RS 2.9 g/L | Total acid 5.6 g/L | Total SO2 117mg/L | pH 3.41 g/L

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