



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

CUVÉE LA VERNE MÉTHODE CAP CLASSIQUE
BLANC DE BLANC BRUT 2013

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. 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: 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.

YIELD PER HA: 7 ton/ha

ANALYSIS:

Alc	:	12.5%
RS	:	4.1 g/l
FSO ₂	:	22 mg/l
TSO ₂	:	102 mg/l
pH	:	3.34
TS	:	5.5 g/l

WINEMAKER'S COMMENTS: A deep golden rich honey colour. Vivacious long-lasting bubbles. The wine aged on the lees offers a voluptuous, complex nose with aromas of sun-ripe apricot and peach, freshly baked bread and roasted almonds. Crisp layers of citrus with a velvety creamy texture and lingering fruitiness on the aftertaste.

FOOD PAIRING: Smoked salmon and oysters. Mushroom/olive tapenade (our estate's speciality).



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