



ORG de RAC

Home of Organic Wine

Discover the Green Heartbeat of the Swartland

CHARDONNAY RESERVE 2017

VARIETAL - 100% Chardonnay

VITICULTURE: The Chardonnay vineyard is situated on the banks of the Berg River where the macro/micro climate is best suited for the production of premium Chardonnay. Organically produced on a 5-wire Perold trellised system with drip irrigation, the vineyard is managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and green leaf management are essential for pest and disease control and optimal leaf shading during the ripening of the fruit. The Chardonnay Reserve grapes come from a selection of rows from the 5.5 hectare Chardonnay vineyard. The reserve selected rows are from the best canopy growth and natural leaf shading for the berry bunches to preserve their pristine fruit quality.

CELLAR: This wine contains a portion of the 2014 full-bodied, wood-fermented Chardonnay. The 2015 vintage was partly matured in 1st fill, predominantly 500-litre French oak barrels to create a unique wood character. This combines with appealing lime, apricot and butterscotch flavours. The wine spent 11 months sur lie and was bottled in December 2015

YIELD PER HA - 10 ton/ha

ANALYSIS:

Alc	:	13.67 %
RS	:	1.8 g/l
FSO ₂	:	32mg/l(at bottling)
TSO ₂	:	90mg/l
pH	:	3.34
TS	:	5.0 g/l

WINEMAKERS NOTES: A deep golden, rich honey colour with a vivacious tint of green.

The wine has developed a voluptuous, complex nose rich in sun-drenched apricot, peach, freshly baked bread and roasted almond complemented by a well-integrated wood character which will become more harmonious with time and bottle ageing.

A crisp mouth feel with flavours of citrus especially fresh lime, velvety creaminess and lingering citrus aftertaste with the wood in harmony.

FOOD PAIRING: Smoked Salmon, Duck a l'orange

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