



ORG DE RAC CHENIN BLANC 2019

VARIETAL - 100% Chenin Blanc

VITICULTURE: Grapes were sourced from organically farmed vineyards situated in two of the Western Cape's site-specific wine regions. A diversity of soils, different aspects and varying climates came together to offer magnificently expressive Chenin Blanc fruit producing a balanced wine of premium quality.

CELLAR: The grapes were harvested twice during the day, very early for crispness and later in the day for riper fruit. It was harvested at 22.5 $^{\circ}$ Balling with a total acidity of 6.2 g/L. They were de-stemmed and crushed, chilled to below 15 $^{\circ}$ C and left overnight on the skins for skin contact in the rototank. The juice was settled to clear, racked and fermented dry.

ANALYSIS:

Alc : 13.0%
RS : 2.0 g/l
pH : 3.4
T/A : 6.0
FSO² : 27
TSO² : 107

WINEMAKER'S NOTES:

COLOUR: Ripe yellow with an attractive green tinge.

NOSE: Abundantly aromatic with an array of bright stone fruit and an exciting tinge of lime zest.

TASTE: The richly palate brims with ripe peach, pear and lingering citrus.

FOOD PAIRING: Chicken and roasted mushroom pasta or fish grilled on the open fire.