

DISCOVER THE GREEN HEARTBEAT OF THE SWARTLAND



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

### **ORG DE RAC CHENIN BLANC 2022**

VARIETAL - Chenin Blanc

WINE OF ORIGIN - Coastal Region

VINEYARD BACKGROUND - Grapes are sourced from a vineyard situated on the banks of the Berg River, on a south-facing slope with a micro- and macroclimate ideally suited to the cultivation of this variety. At Org de Rac we believe healthy soils make the best wines, therefore the vineyard is managed with different cover crops, vetches and organic mulching to stimulate healthy soil microbial activity. Strict pruning and canopy control help to keep pests and diseases to a minimum, while ensuring optimal leaf shading in the growing season – important for a slow, even ripening.

WINEMAKING PROCESS - Meticulous sorting of the grapes is done with the use of a berry sorting machine upon arrival at the cellar to ensure only the finest grapes are vinified. Natural yeasts are used for fermentation, and the wine spends considerable time on its lees to create a creamy, textured mouthfeel.

WINEMAKER'S TASTING NOTES - This pale straw-coloured wine with its youthful green tinge shows bright stone fruit and a hint of lime zest on the nose. The flavours of peach, pear and citrus become more defined on the palate, revealing a rich mouthfeel and fresh, chalky minerality on the lingering finish.

SERVING SUGGESTION - Enjoy well chilled with mildly spicy dishes like coronation chicken and South Indian fish curry, as well as soft cheeses like brie and ricotta.

ALC 13.09 % | RS 3.7 g/L | Total acid 5.6 g/L | Free SO<sub>2</sub> 47 mg/L | Total SO<sub>2</sub> 123 mg/L | pH 3.46 g/L

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