



ORG DE RAC RESERVE CHARDONNAY

£18.00

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SKU: SAODRCR

Categories: [Soft & Round](#), [Chardonnay](#), [White](#), [South Africa](#), [Dry](#), [£10 - £19.99](#), [Award-winning](#), [Organic](#), [Vegan](#)

Org de Rac is an award-winning, organically-certified estate located near Picketberg in the region of Swartland, today the source of many of the country's most exciting wines. Org de Rac was established in 2001 as one of the first fully organic producers of South Africa and in 2005, the first wines were produced from vineyards on south facing slopes.

The wines are crafted by talented veteran winemaker Frank Meaker who has just

overseen the shift towards completely vegan production methods. A wide range of wines are made, all with the common thread of great value and varietal definition.

From vines planted on the edge of the Berg river which provides a cooling influence and freshness. A 5-wire trellis system is used, and a variety of cover crops and mulches used between the vines. Biodiversity is encouraged and a program of strict pruning and leaf management keep the vineyard in optimum health.

The vines are harvested by hand and the wine fermented in a combination of old and new 500 litre French oak barrels where it remains on lees for a further 11 months before bottling.

Grape: 100% Chardonnay

Tasting Note: An outstanding Chardonnay, full of ripe

pineapple and nectarine flavours buttressed with elements of marzipan and baking spice. Full-bodied and creamy textured with great complexity.

Sugar Level: 3.3g/l

Food Match: Ideal with panfried salmon, roast chicken and soft cheeses.

Farming Practices: Organic - Vegan - Contains Sulfites.

Vintage: 2015

Awards: 4 stars, Platter Guide

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Closure: Plastic Cork

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