



CAPE WHITE

Composition: 50% Sauvignon Blanc 50% Chardonnay
Vintage: 2016

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- “White” Rhino, one of five species, derives its name from the English mistranslation of the Afrikaans word “wyd”, which refers to the width of the mouth.
- Crafted by winemaker JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco –friendly, low carbon lightweight glass bottle.
- Integrity and sustainability seal certified
- Bottled in Africa, fairer for Africa

Climate / Quality of the soil:

Cool breeze micro-climate on some of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our Sauvignon Blanc and Chardonnay vines thrive on the decomposed high mineral soil types, Oakleaf with dark brown coloured porous subsoil is dominant together with Tukulu and Dundee soil formations on the mountain. The necessary irrigation is done on a few blocks due to the magnificent soil types and a 5 and 7 wire hedge trellis systems keep the delicate foliage of the vines in place. Hand selected from specific blocks at dawn to keep grapes cool for vinification. Our Sauvignon Blanc and Chardonnay vines are grown and manipulated to provide optimum flavour characteristics when blended.

Winemaking process:

Hand harvesting
De-stemming and crushing, Pressing
Controlled fermentation at 12°C during 14-21 days in stainless steel tanks
Kept in stainless steel tanks
Stabilizing
Filtering
Bottling and labelling

★ Wine composition:

Alcohol: 13% , Total acidity: 6.2g/L , Residual sugar: 1.9g/L

Winemaker comments:

A fresh, delicate wine with fruity aromas. Well balanced on the palate with tropical and citrus flavours. A crisp lingering finish.

Food matches:

Enjoy as a great aperitif or with salads, pasta, seafood and white meat dishes.

! Drinking temperature:

Best at a temperature between 10°C and 12°C.