



CHARDONNAY

Composition: 100% 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 light weight glass bottle.
- Integrity and sustainability seal certified
- Bottled in Africa, fairer for Africa

Climate / Quality of the soil:

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

Winemaking process:

Hand harvesting
De-stemming and crushing, Pressing
Controlled fermentation at 14°C during 20 days, in stainless steel tanks
Kept in stainless steel tanks
Stabilizing
Filtering
Bottling and labelling

★ Wine composition:

Alcohol: 13% Total acidity: 5.8g/L Residual sugar: 2g/L

Winemaker comments:

The wine derives its fresh and crisp nature from the chardonnay without the presence of oak displaying hints of pear and apricot, followed by strong tones of citrus, grapefruit and gooseberries and features a balanced finish. Our modern winemaking techniques gives this wine ripeness, depth and complexity on the palate.

Food matches:

Delightful on its own, serve with creamed based dishes, salads, fresh seafood, white meats, roasted and fried chicken.

! Drinking temperature:

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