



CHENIN BLANC



Composition: 100% Chenin Blanc
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:

Ideal Mediterranean climate, the Paarl and Wellington mountains interrupt the wind flow capturing the winter rain / summer winds weather pattern. Soil types include Oakleaf and Tukulugranites, Fernwood sandstones and Glenrosa shales. This unique combination of terroir are ideal for the Chenin Blanc vines. The blocks are carefully manipulated for high concentrated flavour. Hand harvest in January at dawn to keep grapes cool for vinification.

Winemaking process:

Hand harvested
De-stemmed, crushed and pressed
Controlled fermentation at 12°C for 14-21 days in stainless steel tanks
Kept in stainless steel tanks
Stabilized
Filtered
Bottled and labelled

★ Wine composition:

Alcohol: 13% Total acidity: 5.7g/L Residual sugar: 2.0g/L

Winemaker comments:

A fresh, delicate wine with fruity aromas. Well balanced on the palate with tropical flavours like guava, citrus and passion fruit. 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.

