



## SAUVIGNON BLANC

**Composition: 100% Sauvignon 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:

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 vines thrive on the decomposed high mineral granite Oakleaf with sub –dominant Glenrosa, Tukulu and Clovelly soil formations on the mountain. Controlled irrigation and 5 and 7 wire hedge trellis systems for optimum ripening. Hand harvest in January at dawn to keep grapes cool for vinification. Most of the Sauvignon Blanc vines are grown at the highest (500m above sea level) and coolest area giving 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: 5.9g/L Residual sugar: 1.5g/L

### Winemaker comments:

This fresh well-balanced white wine with hints of tropical fruit on the nose. Gooseberry characters and tropical fruit is carried through on the palate. Our modern winemaking techniques give this wine ripeness, depth and complexity.

### Food matches:

A perfect aperitif, enjoyed with salads, fish, seafood, white meat, dishes with creamy sauces.

### ! Drinking temperature:

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