

Linton Park Sauvignon Blanc 2014

This is the third vintage of Sauvignon Blanc to be entered into the Linton Park range. Originating from the highest vineyards on the farm, the cool temperatures compliment the flavours to be found in this Sauvignon Blanc. Fresh asparagus with strong green pepper, cut grass and green fig on the nose are present. Grass and asparagus flavours follow through with green fig lingering on the pallet. Zesty and crisp after taste.

Chicken Saltimbocca smothered in parmesan cheese and rolled with mozzarella and prosciutto and baked in white wine.. Best at a temperature between 10° C and 12° C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 1.7 g/l ta : 7.5 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Screwcap

Linton Park Wine Estate: The Vineyards are called De Slange Rivier (Serpent river) and was founded by French Huguenot Louis Fourie in 1699, land granted by Cape Governor Adrian Van Der Stel. 84 Hectares under vine nestling on the high slopes of the Groenberg Mountain, Wellington District with sweeping views across to Table Mountain.

in the vineyard : Climate / Quality of the soil/ Vines

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 Sauvignon Blanc 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. No irrigation is necessary due to the magnificent soil types and a 5 wire hedge trellis system nurse these delicate old vines. Hand harvest in February at dawn to keep grapes cool for vinification. Most of the Sauvignon Blanc vines are grown at the highest (500m) and coolest area giving optimum flavour characteristics.

in the cellar :

Composition: 100% Sauvignon Blanc

De-stemming and crushing

Pulp pumped into stainless steel tanks, cold maturation for 48 hours.

Pressing

Controlled fermentation at 10°C for +/- 21 days in stainless steel tanks.

Stabilizing

Filtering

Bottling and labelling at the Estate

