

White Rhino Chenin Blanc 2014

A fresh, delicate wine with fruity aromas. Well balanced on the palate with exotic guava, citrus and passion fruit. A crisp lingering finish.

Enjoy as a great aperitif or with salads, pasta, seafood and white meat dishes. Best at a temperature between 10°C and 12° C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 2.0 g/l ta : 5.7 g/l

type : White

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

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

in the vineyard : 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.

about the harvest: Hand harvesting

in the cellar : 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

