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Pink Rhino Off Dry Rose

Serve ice cold when drinking on hot summer days! Red berry fruit characters on this wine bounce from aromas to taste flavours. Fresh strawberry and raspberry notes make for this being a solo sipping wine or well paired with small plate meals.



variety : Shiraz | Chardonnay, Shiraz
winery : Linton Park Wines
winemaker : JG Auret
wine of origin : Wellington
analysis : **alc :** 12.5 % vol **rs :** 9.0 g/l **pH :** 0.00 **ta :** 6.4 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Linton Park Wine Estate is part of the Groenberg appellation in a dramatically beautiful mountainous terrain. Our 294ha Estate is minutes away from the charming and rustic town of Wellington in South Africa's Western Cape. Proceeds from this wine range (of a Rand a bottle sold) are donated annually to support our conservation partner. We are aligned to Rhinos without Borders who translocate the animals to Botswana. We are deeply committed to sustainability in all our farming practices, protecting our Rhino field, eradicating alien vegetation and recycling water.

in the vineyard : 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 soil types, Oakleaf with dark brown coloured porous subsoil is dominant together with Tukulu 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.

about the harvest: Grapes were hand picked in the early hours of the harvesting day from designated vineyard blocks.

in the cellar : They were destemmed and crushed before undergoing a controlled cold fermentation in stainless steel tanks. The wine was stabilised, filtered and then bottled into a lightweight 350gr bottle before being distributed.