

## Linton Park Chardonnay 2015

An elegant style, with pronounced ripe fruit, spicy aromatics and lots of complex Chardonnay flavours, echoing ripe pear, fig, melon and buttery nuances. All folds together nicely on the finish where the French oak and flavours are rich and concentrated.

Spinach salad, toasted almonds and bits of dried cranberries are tossed together in a bowl and dressed with a sweet and tangy vinegar and oil dressing full of sesame and poppy seeds. An absolute must is salmon with a creamy dill sauce. Best at a temperature between 10° C and 12° C.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Linton Park Wines

**winemaker :** JG Auret

**wine of origin :** Wellington

**analysis :** alc : 13.5 % vol    rs : 1.4 g/l    pH : 3.70    ta : 5.6 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

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

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 :** 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 Chardonnay 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 the best specific blocks at dawn to keep grapes cool for vinification. Some of the Chardonnay vines are grown at the highest and coolest area giving optimum flavour characteristics.

**about the harvest:** Hand harvesting

**in the cellar :** De-stemming and crushing. Pressing. Controlled fermentation at 12°C during 14 days in stainless steel tanks and then 7 days in new French oak barrels. Twelve months matured in 1st and 2nd Oak barrels, carefully selected French oak barrels to match sensory. Stabilizing. Filtering. Bottling and labelling at the Estate.

