

Linton Park Sauvignon Blanc 2016

This is the fifth 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 : 3.8 g/l pH : 3.30 ta : 5.8 g/l va : 0.33 g/l

type : White

pack : Bottle **size :** 0 **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 : 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 Grenrosa and Tukululu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning and bunch management is done to ensure even ripe grapes. Hand harvest in February at dawn to keep grapes cool for vinification.

in the cellar : De-stemming and crushing. Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump overs twice a day. Pressing. Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation. Twelve months matured in 1st 2nd and 3rd fill Oak barrels, carefully selected French and American oak barrels to match sensory. Stabilizing Filtering. Bottling and labelling at the Estate.

