

Louis Fourie Chardonnay 2015

Light pineapple and mango tones on the nose. The pallet is filled with lemon and pineapple aromas and leaves a buttery finish./span

Standard Chicken Cordon Bleu swimming in a creamy wine 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 : 2.6 g/l pH : 3.6 ta : 5.2 g/l va : 0.39 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

Louis, founding father of the Fourie's in South Africa, fled persecution in France and survived the journey to Table Bay South Africa in 1689. He searched the best terroir for his vines and oaks and founded De Slange Rivier Vineyards on the Groenberg mountain near Paarl. The Colony Governor Willem Van Der Stel granted the deed in 1699. The wine became New World, the heritage was Old World.

Linton Park Wines Estate continues the legacy.

in the vineyard : Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6C 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 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. Viticulturist: Rudolf Jansen van Vuuren

about the harvest: Hand harvesting

