

White Rhino Chardonnay 2016

The wine derives its fresh and crisp nature from the chardonnay without the presence of oak displaying hints of pear and apricot, followed by strong tones of citrus, grapefruit and gooseberries and features a balanced finish. Our modern winemaking techniques gives this wine ripeness, depth and complexity on the palate.

Delightful on its own, serve with creamed based dishes, salads, fresh seafood, white meats, roasted and fried chicken. 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 % vol rs : 1.3 g/l pH : 3.60 ta : 6.4 g/l

type : White **style :** Dry

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 light weight glass bottle.
- Integrity and sustainability seal certified
- Bottled in Africa, fairer for Africa

about the harvest: Hand harvesting.

