

Linton Park Chardonnay 2016

A beautiful elegant medium bodied Chardonnay, bursting with aromas of bright fruit of a lime-lemon purity and fresh tangerine. The lively aromas are followed onto the palate by complex notes of stone fruit, soft cinnamon spice and hints of butter. The finish is well balanced and lingering with clean citrus notes on aftertaste.

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 : 3.54 ta : 6.2 g/l

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

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

Singularity, heritage, innovation, variety and commitment come together seamlessly with each Linton Park vintage. The Linton Legacy was bestowed upon the historic De Slange Rivier farm in 1995 with its purchase by a London based multinational sustainability-driven group. Almost 300 years after its 1699 creation, our hidden Cape gem was interwoven into the prestigious portfolio and rich tapestry of Camellia Plc.

in the vineyard : In the Vineyard (tendered by Rudolf Jansen van Vuuren)

Our Chardonnay blocks are sited primarily on high mineral soil types. These being Oakleaf, Tukulu and Dundee on the mountain slopes. Supplementary irrigation is undertaken as needed. The Estate range grapes are handpicked at dawn on harvest days to keep the grapes cool for vinification. Our Chardonnay vines are grown in some of the highest and thus coolest blocks on the Estate. These range from 380m to just on 560m above sea level.

about the harvest: Hand harvesting

in the cellar : In the Cellar (guided by J.G. Auret)

The grapes were hand harvested, de-stemmed and crushed. The juice was transferred to stainless steel tanks for controlled fermentation at 12°C for 14 days. The wine was matured in 1st and 2nd fill French oak for just on a year. Before bottling and labelling at the Estate the wine was stabilised and filtered.

