

White Rhino Chenin Blanc 2017

Light fresh tropical fruit aromas and flavours are plentiful on this 100% unwooded Chenin Blanc. Best served well chilled it pairs with a wide scope of dishes and is sipped solo happily!

Enjoy as a great aperitif or with salads, pasta, seafood and white meat dishes. Best at a temperature between 10°C and 12° C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.50 ta : 5.7 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

Linton Park Wine Estate is part of the Groenberg appellation in a dramatically beautiful mountainous terrain. Our 294ha Estate is minutes away from the charming and rustic town of Wellington in South Africa's Western Cape. Proceeds from this wine range (of a Rand a bottle sold) are donated annually to support our conservation partner. We are aligned to Rhinos without Borders who translocate the animals to Botswana. We are deeply committed to sustainability in all our farming practices, protecting our Rhino field, eradicating alien vegetation and recycling water.

about the harvest: Grapes are hand picked in the early hours of the harvesting day to retain the fresh character of the fruit

in the cellar : Grapes are destemmed, crushed and pressed before undergoing a controlled cold fermentation in stainless steel tanks. The wine is stabilised, filtered and then bottled into a lightweight 350gr bottle before being distributed locally in South Africa and assorted global markets

