

Linton Park Estate Unoaked Chardonnay 2017

A beautiful elegant crisp Chardonnay, bursting with aromas of bright fruit of a lime-lemon purity and fresh tangerine. The lively aromas are followed onto the palate filled with fruit characters. The finish is well balanced and lingering with clean citrus notes on aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Linton Park Wines

winemaker : JG Auret

wine of origin :

analysis : alc : 12.0 % vol rs : 1.7 g/l pH : 3.78 ta : 5.7 g/l

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

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 ensure cool grapes 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.

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

The grapes were harvested by hand, de-stemmed and then crushed. Controlled fermentation was undertaken at 15°C over a period of 20 days. The fermentation was completed in stainless steel tanks and matured on the lease. Before bottling and labelling at the Estate the wine was stabilised and filtered

