

Linton Park Wild Fermented Chardonnay 2017

A beautiful elegant full 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 and hints of butter. 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 : Wellington

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.57 ta : 6.0 g/l

type : White

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

in the vineyard : 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.

in the cellar : The grapes were hand harvested, sorted and whole bunch pressed. The juice was transferred into small 1st and 2nd fill French oak barrels for fermentation for 21 days. No yeasts were added. The wine was matured in the oak barrels for just on a year. Before bottling and labelling at the Estate the wine was stabilised and filtered.

