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Linton Park Estate Sauvignon Blanc 2018

Our Single Vineyard Estate Sauvignon Blanc is the perfect sipping wine as it is neither grassy green nor high acid in style. This wine is a sheer delight from the enticing body colour through to the tropical fruit and light floral aromatics which move from the glass to nose. A long aftertaste with a delightful line of natural acidity is enjoyed on the medium bodied mouth-feel. Nothing cloying nor heavy as the wine is fresh and lively, glass after glass.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Linton Park Wines
winemaker : JG Auret
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 4.2 g/l **pH :** 3.15 **ta :** 7.7 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
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 Single Vineyard Sauvignon Blanc vines enjoy some of the best views from the Estate looking out towards Table Mountain. Sited at an altitude of 500m above sea level. They are also amongst the oldest vines at an average of 30 years. The blocks are nursed by the South Easter as when the wind does not blow at gale force, it is the perfect natural means to cool the vines down and allow the concentration of flavours to develop. We also have a deal with the baboons, they get to sucker the vines as long as they leave the fruit for us!

in the cellar : In the Cellar (guided by J.G. Auret)
As with all our grapes, these were hand harvested mid-way through the harvest season of 2017. The destemmed grapes were gently pressed to release the juice to commence with the alcoholic fermentation. A cool temperature controlled fermentation in stainless tanks took 16 days to complete. The wine was then racked to stainless tanks where it gained in complexity from 12 weeks of lees contact. After stabilisation, a light filtration was done before the wine was bottled and labelled at the Estate.