



LINTON PARK
WINES



Wild Fermented Chardonnay 2017

Composition: 100% Chardonnay
12 months – French Oak Barrels

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.

IN THE CELLAR *(guided by J.G. Auret)*

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.

THE DETAIL

Alcohol: 13.5%
pH: 3.57
Total acidity: 6.0 g/L
Residual sugar: 1.5 g/L

IN THE BOTTLE

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.

