



# LINTON PARK WINES **BLACK RHINO** CABERNET SAUVIGNON 2015



**Composition: 100% Cabernet Sauvignon**  
**12 months maturation French Oak Barrels**

★ **Vineyard : Linton Park Wine Estate**

The Vineyards are called De Slange Rivier (Serpent river) and was founded by French Huguenot Louis Fourie in 1699, land granted by Cape Governor Adrian Van Der Stel. 84 Hectares under vine nestling on the high slopes of the Groenberg Mountain, Wellington District with sweeping views across to Table Mountain.

**Winemaker:** JG Auret **Viticulture:** Rudolf Jansen van Vuuren

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🍇 **Climate / Quality of the soil/ Vines**

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub-dominant Grenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February at dawn to keep grapes cool for vinification. The Cabernet Sauvignon vines average 20 years old.

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🍷 **Winemaking process on the Estate**

Hand harvested  
De-stemmed and crushed  
Maceration and controlled fermentation at 25°C for 10-14 days, in stainless steel tanks with pump overs twice a day  
Pressed  
Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.  
Twelve months matured in 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> fill Oak barrels, carefully selected French oak barrels to match sensory  
Stabilized and Filtered  
Bottled and labelled on the Estate

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★ **Wine composition:**

Alcohol: 15% Total acidity: 5.5g/L Residual sugar: 2.8g/L

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🍷 **Winemaker comments:**

Deep mocha/chocolate aromas accompanied by red berries on the nose. Full bodied, plummy pallet with a strawberry finish aftertaste. A well balanced wine.

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🍴 **Food matches:**

A complement to flavourful rich dishes, beef or ostrich with creamy sauces, fillet with caramelised onion or slow-cooked oxtail.

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🌡️ **Drinking temperature:**

Best at a temperature between 16°C and 17°C.

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