



# LINTON PARK WINES **BLACK RHINO MERLOT 2015**



**Composition: 100% Merlot**  
**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.

**Winemakers** 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 and bunch management is done to ensure even ripe grapes. Hand harvest in February at dawn to keep grapes cool for vinification. The Merlot vines average 14 years old.

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🍷 **Winemaking process on the Estate**

Hand harvesting  
De-stemming and crushing  
Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump overs twice a day  
Pressing  
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  
Stabilizing Filtering  
Bottling and labelling at the Estate

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★ **Wine composition:**

Alcohol: 14% Total acidity: 6.2g/L Residual sugar: 1.7g/L

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🍷 **Winemaker comments:**

Plummy and stewed fruit on the nose, with rich plum ripe fruit on the pallet along with an almond touch. Well balanced with a delicate oak finish. This wine has a good tannin structure that will allow further ageing. 12 months in French Oak, first, second and third fill.

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🍴 **Food matches:**

Elegant stuffed veal medallions made with asparagus and provolone cheese breaded and fried, then slow cooked to a brilliant finish in a mushroom wine sauce.

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🍷 **Drinking temperature:**

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

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