



LINTON PARK
WINES

RESERVE CABERNET SAUVIGNON 2010

Composition: 100% Cabernet Sauvignon
24 months maturation French & American 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

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 Tukulul 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.

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 1st 2nd and 3rd fill Oak barrels, carefully selected French and American oak barrels to match sensory.

1st, 2nd and 3rd fill wine blended together and matured for additional 12 months in 4th fill barrels.

Stabilizing Filtering

Bottling and labelling at the Estate

★ **Wine composition:**

Alcohol: 14% Total acidity: 5.3g/L Residual sugar: 3.8g/L

Winemaker comments:

A complex wine from traditional Bush Vine vineyards. Sumptuous and filled with ripe berry flavours., Barrel matured for 12 months in new French oak and further year in 4th fill for added concentration of black fruit broad mouth feel and length.

Food matches:

Roast and any red meat cuts for barbeque.

Drinking temperature:

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

