



CABERNET SAUVIGNON

Composition: 100% Cabernet Sauvignon

Vintage: 2014

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- Crafted by winemaker JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco-friendly, low carbon light weight glass bottle.
- Integrity and sustainability seal certified.
- Bottled in Africa, fairer for Africa.

Climate / Quality of the soil:

Cool breeze micro-climate on one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley providing our grapes with a slow ripening ability. Our vines thrive on the decomposed high mineral granite Oakleaf with sub-dominant Glenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with medium (7 – 10 t/ha) 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 vary from 5 - 20 years old.

Winemaking process:

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.
Kept in stainless steel tanks.
Stabilized
Filtered
Bottled and labelled

★ Wine composition:

Alcohol: 14% Total acidity: 5.1g/L Residual sugar: 6.2g/L

Winemaker comments:

An elegant, rich and soft style Cabernet Sauvignon with concentrated dark berry fruit, hints of mocha, backed by silky tannins.

Food matches:

Serve with grilled beef, roast lamb, pan-fried liver and mature cheddar cheese.

! Drinking temperature:

Best served at room temperature.