



CAPE RED

Composition: 60% Merlot 40% Shiraz

Vintage: 2015

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

Taste the nature of Africa

- Wine with body like a Rhino.
- 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, 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 soils as well as Glenrosa and Tukulu soil formations. The blocks are carefully manipulated for high concentrated flavour with medium (7 – 10 t/ha) yields. Controlled irrigation and a 7strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February and March at dawn to keep grapes cool for vinification. The Shiraz and Merlot vines averages between 12 - 14 years.

Winemaking process:

Hand harvesting
De-stemming and crushing
Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump over twice a day
Pressing
Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.
Kept in stainless steel tanks. Blending.
Stabilizing Filtering
Bottling and labelling

★ Wine composition:

Alcohol: 14% Total acidity: 5.0g/L Residual sugar: 5.5g/L

Winemaker comments:

Red and black berry aromas, with a cool minty undertone on the nose. Ripe plums and blackcurrants on the palate with a slight smokiness. Our modern winemaking techniques give this wine ripeness, purity, succulence, depth and complexity on the palate.

Food matches:

Serve with red meats, red sauce pastas, lamb, strong-flavoured cheese, and even dark chocolates.

! Drinking temperature:

Best served at room temperature.