

Linton Park de Slange Rivier 2011

A blend of noble red wine cultivars. Full-bodied, complex bouquet with flavours of blackberry, mulberry and blackcurrant accompanied by leather and meaty tones. Well balanced with a delicate oak finish.

Rack of Lamb, Roasted Beef or medium to spicy Thai dishes. Best at a temperature between 16° C and 17° C.

variety : Merlot | 60% Merlot, 40% Shiraz

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.8 g/l ta : 5.3 g/l

type : Red **wooded**

pack : 0 **size :** 750ml **closure :** Cork

The vineyards are called De Slange Rivier (Serpent river) and was founded by French Huguenot Louis Fourie in 1699, 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.

in the vineyard : Climate / Quality of the soil/ Vines

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub -dominant Grenrosa and Tkulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvested in January at dawn to keep grapes cool for vinification. The vines average 12 years old.

Viticulturist: Rudolph Jansen van Vuuren

in the cellar : 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 French Oak barrels.

Blended

Stabilizing Filtering

Bottling and labelling at the Estate.

Composition: 60% Merlot 40% Shiraz

12 months maturation in French Oak Barrels.

