

## Louis Fourie Cabernet Sauvignon 2013

Blackcurrant flavours with strong deep cherries on the nose. A lovely vanilla touch to the pallet, followed by a smoky dark chocolate/mocha aftertaste.

Saucy pork chops simmer in a creamy garlic and mushroom mixture, perfect over rice or couscous. Drinking temperature: Best at a temperature between 16° C and 17° C.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Linton Park Wines

**winemaker :** JG Auret

**wine of origin :** Wellington

**analysis :** alc : 13.5 % vol rs : 4.5 g/l ta : 5.5 g/l

**type :** Red **body :** Full

**pack :** 0 **size :** 0 **closure :** 0

.5

### New World Wine

Louis, founding father of the Fourie's in South Africa, fled persecution in France and survived the journey to Table Bay South Africa in 1689. He searched the best terroir for his vines and oaks and founded De Slange Rivier Vineyards on the Groenberg mountain near Paarl. The Colony Governor Willem Van Der Stel granted the deed in 1699. The wine became New World, the heritage was Old World.

Linton Park Wines Estate continues the legacy.

### in the vineyard :

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 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.

Viticulturist: Rudolf Jansen van Vuuren

**about the harvest:** Hand harvesting.

### 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.

Kept in stainless steel tanks

Three months matured in French Oak.

Stabilizing Filtering

Bottling and labelling at the Estate

Composition: 100% Cabernet Sauvignon

3 Months in French Oak

