

## Red Rhino Cabernet Sauvignon 2014

Salami on the nose with a hazelnut finish hanging in the air. Slight-smoky with a marmite character on the pallet with a cool minty touch to it.

Flat iron steaks marinated in red wine. Best served at room temperature.

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

**winery :** Linton Park Wines

**winemaker :** JG Auret

**wine of origin :** Wellington

**analysis :** alc : 14.0 % vol    rs : 6.2 g/l    ta : 5.1 g/l

**type :** Red    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

Taste the nature of Africa

- South Africa's very unique red grape variety wine.
- 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.

**in the vineyard :** 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.

**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 over twice a day.

Pressing.

Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.

Kept in stainless steel tanks.

Stabilizing

Filtering

Bottling and labelling

