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# Linton Park Merlot 2015

Plumy and stewed fruit on the nose, with rich plum ripe fruit on the pallet along with an almond touch. Well balanced with a delicate oak finish. This wine has a good tandand structure that will allow further ageing. 12 months in French Oak, first, second and third fill.

Serve between 14 - 16 0C for best results and can cellar for 5 – 7 years.

**variety :** Merlot | 100% Merlot
**winery :** Linton Park Wines
**winemaker :** JG Auret
**wine of origin :** Wellington
**analysis :** **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.54 **ta :** 5.4 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

Singularity, heritage, innovation, variety and commitment come together seamlessly with each Linton Park vintage. The Linton Legacy was bestowed upon the historic De Slange Rivier farm in 1995 with its purchase by a London based multinational sustainability-driven group. Almost 300 years after its 1699 creation, our hidden Cape gem was interwoven into the prestigious portfolio and rich tapestry of Camellia Plc.

**in the vineyard :** Our vines thrive on the decomposed high mineral granite Oakleaf with sub –dominant Grenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning and bunch management is done to ensure even ripe grapes. Hand harvest in February at dawn to keep grapes cool for vinification. The Merlot vines average 14 years old.

Viticulturist: Rudolf Jansen van Vuuren

**about the harvest:** Hand harvesting

**in the cellar :** Hand harvesting, 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 2 nd and 3rd fill French oak barrels. Stabilizing Filtering Bottling and labelling at the Estate

Winemaker: JG Auret