

Louis Fourie Cabernet Sauvignon 2015

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 : 14.0 % vol rs : 7.9 g/l pH : 3.70 ta : 5.1 g/l va : 0.76 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

.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 : 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 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.

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. Twelve months matured in 1st 2nd and 3rd fill Oak barrels, carefully selected French and American oak barrels to match sensory. Stabilizing Filtering. Bottling and labelling at the Estate. Kind Regards / Vriendelike Groete

