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Linton Park Shiraz 2015

A classic Shiraz, starting on the nose with aromas of fresh ground pepper, cinnamon, raspberry and hints of vanilla for extra complexity. Salami and spiciness can be found on the palate, leaving a deep dark smoky feel.

Roast turkey seasoned with salt and pepper basted with turkey stock. Best at a temperature between 16° C and 17° C.



variety : Shiraz | 100% Shiraz
winery : Linton Park Wines
winemaker : JG Auret
wine of origin : Wellington
analysis : **alc :** 14.5 % vol **rs :** 2.8 g/l **pH :** 3.64 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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