

## Linton Park de Slange Rivier 2015

Full-bodied, complex blend with a richness of blackberry, mulberry and blackcurrant flavours complimented by notes leather and savoury. Well balanced with firm tannins and a lingering delicate oak finish.

Rack of Lamb, Roasted Beef or medium to spicy Thai dishes. Best at a temperature between 16° C and 17° C.

**variety :** Blend - Red | 70% Cabernet Sauvignon , 30% Merlot

**winery :** Linton Park Wines

**winemaker :** JG Auret

**wine of origin :** Wellington

**analysis :** alc : 14.5 % vol rs : 4.4 g/l pH : 3.64 ta : 5.9 g/l va : 0.71 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 :** The vines average age is 13 years old. These 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 with high trellis system ensures perfect vertical shoot positioning. Hand harvested in January at dawn to keep grapes cool for vinification.

Viticulturist: Rudolf Jansen van Vuuren

**about the harvest:** Hand harvest

**in the cellar :** The grapes were hand harvested, de-stemmed and crushed. Maceration and controlled fermentation at 25°C during 10-14 days on the skins, in stainless steel tanks with pump overs twice a day. Pressed before malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation. The wine was matured in 1st 2nd and 3rd fill French oak barrels for just on a year. Before final bottling and labelling at the estate the wine was blended, stabilized and filtered.

Winemaker: JG Auret

