

Linton Park Cabernet Sauvignon 2016

Rich and full bodied with a generous core of dark berry fruit. A wellbalanced wine with firm tannins. Luscious, smooth texture with evocative spice from French oak aging on aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.6 ta : 6.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : Serve between 15 - 16°C for best results and can cellar for 5 – 7 years.

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 Cabernet Sauvignon vines average 20 years old and 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. Hand harvest in February at dawn to keep grapes cool for vinification.

Viticulturist: Rudolf Jansen van Vuuren

about the harvest: Hand harvesting

in the cellar : Hand harvested, de-stemmed and crushed. Maceration and controlled fermentation at 25°C for 10-14 days on skins, in stainless steel tanks with pump overs twice a day. Pressed juice went through Malolactic fermentation and finished 2 - 6 weeks after the end of alcoholic fermentation. Twelve months matured in 1st, 2nd and 3rd fill French oak barrels. Stabilized and filtered before bottling and labelling on the Estate.

