

Linton Park Estate Malbec 2017

Full bodied, deep purple coloured Malbec. Full of ripe, juicy berries and plum aromas on the nose follow through to a complex and deliciously layered mouth feel with well-integrated tannins.

variety : Malbec | 100% Malbec

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Western Cape

analysis : **alc** : 14.5 % vol **rs** : 2.4 g/l **pH** : 3.41 **ta** : 6.20 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant

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 : In the Vineyard (tendered by Rudolf Jansen van Vuuren) The Malbec vines were planted in 2016 and thrive on the decomposed high mineral granite Oakleaf with sub-dominant Glenrosa and Tukulu soil formations on the mountain. The block is carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 5 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.

in the cellar : In the Cellar (guided by J.G. Auret) The grapes were harvested by hand, de-stemmed and then crushed. Maceration and controlled fermentation was undertaken at 25°C for a period of 10 days. The fermentation was completed in stainless steel tanks with two pump-overs per day. The wine was matured in 1st fill French barrels. Before bottling and labelling at the Estate the wine was stabilised and filtered.

