

## Linton Café Cabernet Sauvignon 2018

A 100% Estate Cabernet Sauvignon, French-oaked to coax out the mocha and chocolate character of the wine. Firmly textured with finely grained tannins which complement the complexity of the wine. Classic Cabernet notes are never overshadowed by the oak rather enhanced by it, lending a curiously different edge. From its first release in 2011 this is still regarded as a world first – estate grown individual varietal wine from a single vineyard block uniquely vinified as a Linton Park specialty.

Roasted venison, rack of lamb or even a simple dark chocolate pudding. 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 : 14.5 % vol rs : 7.3 g/l pH : 3.54 ta : 5.7 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 :** In the Vineyard (tendered by Rudolf Jansen van Vuuren)

Our Cabernet Sauvignon vines have an average age of 10 years and flourish on the decomposed high mineral granite Oakleaf soil, with Glenrosa and Tukululu sub soil formations. In one specific block the granitic outcrops are clearly visible and charmingly change colour as the light reflects off them. The trellised vines are gently managed for low yields of exceptional flavour. When required, controlled irrigation is undertaken to sustain the vines.

**about the harvest:** Hand harvesting.

**in the cellar :** In the Cellar (guided by J.G. Auret) The grapes were harvested by hand, de-stemmed and then crushed to release the grape juice. Skin contact was undertaken with temperature controlled fermentation. The wine was nurtured with particular French oak, selected for its mocha elements which complement the wine. Before bottling and labelling at the Estate the wine was stabilised and filtered.

