



LINTON PARK

Estate Cabernet Sauvignon 2017

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

WINEMAKING

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.

Winemaker: JG Auret

TECHNICAL INFORMATION

Cabernet Sauvignon: 100 %

Alcohol: 14.0 %

pH: 3.51

Total acidity: 5.7 g/L

Residual sugar: 3.3 g/L

TASTING NOTE

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

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



#emeraldterroir

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