



LINTON PARK  
WINES



## Reserve Cabernet Franc 2017

**Composition: 100% Cabernet Franc**  
**18 months – French Oak Barrels**

### IN THE VINEYARD *(tendered by Rudolf Jansen van Vuuren)*

The Cabernet Franc vines were planted in 2017 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 *(guided by J.G. Auret)*

Bunches were hand sorted before destemming and crushing of the grape berries, fermented in stainless steel fermenters for 14 days, racked to barrels for malolactic fermentation, matured for 18 months in carefully selected French oak barrels.

### THE DETAIL

Alcohol: 14.5%

pH: 3.58

Total acidity: 5.6 g/L

Residual sugar: 3.4 g/L

### IN THE BOTTLE

Rich dark fruit and tobacco flavours with herbal aromas which are true to a good Cabernet Franc. Black pepper notes carry through to the full bodies and well rounded mouth feel.

