

Red Rhino

Cape Red 2015

Linton Park Wine Estate is part of the Groenberg appellation in a dramatically beautiful mountainous terrain. Our 294ha Estate is minutes away from the charming and rustic town of Wellington in South Africa's Western Cape. Proceeds from this wine range (of a Rand a bottle sold) are donated annually to support our conservation partner. We are aligned to Rhinos without Borders who translocate the animals to Botswana. We are deeply committed to sustainability in all our farming practices, protecting our Rhino field, eradicating alien vegetation and recycling water.

The Wine

Merlot and Shiraz grapes were hand picked in the early hours of the harvesting day from selected vineyard blocks on the Estate. Kept separate they were destemmed and crushed before undergoing a controlled fermentation in steel tanks, with twice daily pump overs. After pressing and malolactic fermentation the wine was stabilised, filtered and bottled into a lightweight 350gr bottle.



Winemaker's Comments (J.G. Auret)

A delightful mouthfeel of red and black berry fruits on the juicy unwooded palate. Happily consumed on its own and pairs well with light textured pasta with meatball sauces and small plates tapas style

The Analysis

Alcohol 14.0%

Total acidity 5.4 g/L

Residual sugar 5.6 g/L



Red Rhino

Cabernet Sauvignon 2017

Linton Park Wine Estate is part of the Groenberg appellation in a dramatically beautiful mountainous terrain. Our 294ha Estate is minutes away from the charming and rustic town of Wellington in South Africa's Western Cape. Proceeds from this wine range (of a Rand a bottle sold) are donated annually to support our conservation partner. We are aligned to Rhinos without Borders who translocate the animals to Botswana. We are deeply committed to sustainability in all our farming practices, protecting our Rhino field, eradicating alien vegetation and recycling water.

The Wine

Grapes were hand picked in the early hours of the harvesting day from selected vineyard blocks on the Estate. They were destemmed and crushed before undergoing a controlled fermentation in steel tanks, with twice daily pump overs. After pressing and malolactic fermentation the wine was stabilised and filtered. Then bottled into a lightweight 350gr bottle before being distributed.



Winemaker's Comments (J.G. Auret)

Concentrated blackberry character on this unwooded and medium bodied wine. The gentle tannin structure makes for a comfortable pairing with grilled or roasted red meat dishes or hard cheeses.

The Analysis

Alcohol 14.0%

Total acidity 5.0 g/L

Residual sugar 2.5 g/L

