



LINTON PARK WINES

LINTON PARK MERLOT 2013

Composition: 100% Merlot
12 months maturation French & American Oak Barrels

★ Vineyard : Linton Park Wine Estate

The Vineyards are called De Slange Rivier (Serpent river) and was founded by French Huguenot Louis Fourie in 1699, land granted by Cape Governor Adrian Van Der Stel. 84 Hectares under vine nestling on the high slopes of the Groenberg Mountain, Wellington District with sweeping views across to Table Mountain.

Winemakers JG Auret **Viticulture** Rudolf Jansen van Vuuren

Climate / Quality of the soil/ Vines

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines 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 and bunch management is done to ensure even ripe grapes. Hand harvest in February at dawn to keep grapes cool for vinification. The Merlot vines average 14 years old.

Winemaking process on the Estate

Hand harvesting
De-stemming and crushing
Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump overs twice a day
Pressing
Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.
Twelve months matured in 1st 2nd and 3rd fill Oak barrels, carefully selected French and American oak barrels to match sensory.
Stabilizing Filtering
Bottling and labelling at the Estate

★ Wine composition:

Alcohol: 15.0% Total acidity: 5.3g/L Residual sugar: 4.3g/L

Winemaker comments:

Plummy and stewed fruit on the nose, with rich plum ripe fruit on the pallet along with an almond touch. Well balanced with a delicate oak finish. This wine has a good tandand structure that will allow further ageing. 12 months in French Oak, first, second and third fill.

Food matches:

Elegant stuffed veal medallions made with asparagus and provolone cheese breaded and fried, then slow cooked to a brilliant finish in a mushroom wine sauce.

Drinking temperature:

Best at a temperature between 16°C and 17°C.

