



LINTON PARK  
WINES

LINTON PARK SHIRAZ 2008



LP-SH2008-290212-1

**Composition: 100% Shiraz**

**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, Paarl ward with sweeping views across to Table Mountain.

**Winemakers** Hennie Huskisson, JG Auret **Viticulture** Vlok Hanekom

🍇 **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. Hand harvest in February at dawn to keep grapes cool for vinification. The Shiraz vines average 12 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 1<sup>st</sup> 2<sup>nd</sup> and 3<sup>rd</sup> fill Oak barrels, carefully selected French and American oak barrels to match sensory.  
Stabilizing Filtering  
Bottling and labelling at the Estate

★ **Wine composition:**

Alcohol: 14.0% Total acidity: 5.7g/L Residual sugar: 2.3g/L

🍷 **Winemaker comments:**

A classic Shiraz, starting on the nose with aromas of fresh ground pepper, cinnamon, raspberry and hints of vanilla for extra complexity. Salami and spiciness can be found on the palate, leaving a deep dark smokey feel.

🍷 **Food matches:**

Roast turkey seasoned with salt and pepper basted with turkey stock.

🍷 **Drinking temperature:**

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

*Prova da safra 2010 na EXPOVINIS BRASIL 2014, São Paulo (SP),  
22 a 24/04/2014. (2º dia)*