

Lindhorst Max Shiraz 2003

Lovely cedar oak backs up the devious eucalyptus on the nose. The eucalyptus spice on the pallet is encompassed by ripe bright plummy fruit - incredibly long length. An original exciting New World style wine that already has a silky finish.

The spice and fruit will complement such hearty dishes as char-grilled steak with Salsa Verde, Osso Buco and garlic & rosemary flavoured leg of lamb.

variety : Shiraz | 90% Shiraz, 10% Cabernet Sauvignon

winery :

winemaker : Ernie Wilken

wine of origin : Stellenbosch/Paarl

analysis : alc : 13.25 % vol rs : 2.51 g/l pH : 3.57 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle

ageing : Drink fresh now or within 5 years.

about the harvest: This Shiraz (23.2° Balling) fruit comes from an award-winning Stellenbosch farm with a eucalyptus lined riverbed adjoining the block. It was immediately identified after primary fermentation as special and kept separately for making a distinctive wine. Cabernet (23.2° Balling average) from our own vineyards was brought in at blending to add structure & complexity.

in the cellar : Grapes were harvested and cooled down to 14°C overnight then crushed early next morning. Some whole berries were allowed to pass through the crusher. After 20 months of maturation, in mainly small French oak, the wine was ready to be blended and lightly filtered into bottle. The grapes received the same attention to detail through vinification and maturation as our own award-winning Shiraz.

