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Lindhorst Cabernet Sauvignon 2003



This is the first Cabernet Sauvignon to be produced by Lindhorst Wines. Black stone fruit and molasses on the nose with the oak showing through with cedar and cigar box. The fruit is reinforced on the palate along with a mineral and gravel texture which indicates longevity.

The rich flavours of this Cabernet will complement the flavours of powerful dishes such as beef fillet with a potato & horse radish cake or Springbok Casserole with parma ham & juniper berries.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery :
winemaker : Ernie Wilken
wine of origin : Helderberg/Paarl
analysis : **alc :** 12.5 % vol **rs :** 3.65 g/l **pH :** 3.65 **ta :** 6.01 g/l
type : Red **wooded**
pack : Bottle

ageing : An elegant lingering weight to the finish also suggests that the wine will continue to develop for five to eight years.

in the vineyard : The grapes were sourced from an older Helderberg vineyard (Boplaas Anita) to supplement our own Cabernet from younger vines. Our vineyard is on a gentle East facing slope that is protected from the harsh afternoon sun. At Boplaas Anita the rows face North/South for even ripening and the vineyard is on a steep West-facing slope. It benefits from a cool breeze off False Bay. Unseasonal rain was forecast, so the grapes were harvested quickly one Saturday morning to avoid any possible negative impact.

about the harvest: Unseasonal rain was forecast, so the grapes were harvested quickly one Saturday morning to avoid any possible negative impact. Grapes were phenolically ripe with low sugars (23.2Â° Balling average).

in the cellar : The bunches were cooled overnight to 12Â°C. Following gentle crushing the grapes were cold soaked for 24 hours. Regular pump-over aided the extraction of the desired colour and flavour. Maturation took place in mostly new small French oak barrels for 20 months.