

Lindhorst Merlot 2003

Veritas 2005 - Silver

Extraordinary nose of layers of ripe mulberries, plum, wild heather and fresh lavender. On the palate the smoky, toasty oak made silky tannins balanced with the mulberries through a dark chocolate.

I like this wine with creamy dishes and, no matter what the experts say, with chocolates & desserts. Try it with creamy chicken and tomato pie or cherries poached in Merlot served with Marscapone.

variety : Merlot | 100% Merlot

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 3.64 g/l pH : 3.65 ta : 5.0 g/l

type : Red wooded

pack : Bottle

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ageing : The fresh New World style will drink well now and for the next 5 years.

in the vineyard : The Merlot was sourced from 2 Lindhorst blocks, "The Backbreaker" old Merlot and a younger block. Different row directions add to the complexity & structure. Also used is a unique section of the old block that is cropped at one bunch per shoot to concentrate on flavors and aromatics.

about the harvest: Grapes (24° Balling average), which were lovely small berries, were picked early morning to reach the cellar in prime condition.

in the cellar : Whole bunches were cooled overnight to 12°C. Lovely small berries for Merlot. More than 20% whole berries were allowed to pass through the crusher. The grapes were cold soaked and pump-over occurred 2 to 3 times a day. Following fermentation, the wine was inoculated for Malolactic Fermentation and allowed to complete Malolactic Fermentation in barrel. The wine was matured in small French oak barrels for 20 months.

