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Lindhorst Shiraz 2003

Spicy, exotic characters on the nose including white peppers and a contradictory touch of childhood - zoo biscuits! A classic richness and refinement on the mid-palate. Extended smokey oak spice surrounds the beautiful plummy fruit that forms the core of the wine. Silky, integrated tannins make this a stunning â€œfoodâ€ wine.

A lovely wine to complement duck & red meats. Try it with crispy duck with plum sauce or delicious with rare roast fillet and Melissaâ€™s red onion marmalade.



variety : Shiraz | 100% Shiraz
winery :
winemaker : Ernie Wilken
wine of origin : Paarl
analysis : **alc :** 14.26 % vol **rs :** 3.04 g/l **pH :** 3.36 **ta :** 5.6 g/l
type : Red **wooded**
pack : Bottle

International Wine Challenge 2005 - Seal of Approval
Veritas 2005 - Bronze

ageing : Drink within 5 years.

in the vineyard : Grapes (25.5Â° Balling average) were sourced from two very different terroirs - one no irrigation vineyard in Agter-Paarl and the other on Lindhorst farms.

about the harvest: All grapes were harvested at optimum physiological ripeness for balance and structure.

in the cellar : Grapes were carefully hand-sorted, crushed and cold soaked for 24 hours. Gentle handling and minimal interference ensured that the distinctive character was captured in the wine. The wine was matured in selected small French oak barrels for 20 months prior to bottling. Only the best barrels were selected for this limited release prize-winner.