

Lindhorst Statement 2002

Notice the wine's very dark core with garnet edge to plum rim. The Merlot gives it plumpness with some sweet vanilla pod/crème brûlée silkiness on the mid-palate. Taste the spicy cardamom, cinnamon oak spice on backdrop. The Shiraz gives it ripe and rich blackcurrant-plum fruit against the subtle oak undertone. Fine linear tannins with a long supple finish.

This is a versatile wine to be enjoyed with a wide variety of dishes from Potato Soup with saffron and garlic to Roast Pork with an apple and parsnip stuffing.

variety : Shiraz | 70% Shiraz, 30% Merlot

winery :

winemaker : Ernie Wilken

wine of origin : Paarl/Stellenbosch

analysis : alc : 14.66 % vol rs : 3.10 g/l pH : 3.56 ta : 6.60 g/l

type : Red wooded

pack : Bottle

ageing : The wine is in its fourth year and has developed beautifully in the bottle. It will cellar well for another 3 to 5 years.

in the vineyard : The grapes for this wine were picked at full ripeness to ensure optimum flavour. The Merlot was harvested off Lindhorst Farm and the Shiraz from a neighbour and a Stellenbosch site.

about the harvest: Merlot bunches were ripe with small berries and thick flavourful skins. Both Merlot (24.9° Balling) and Shiraz (25° Balling) were harvested in February & March 2002.

in the cellar : Following gentle crushing the grapes were cold soaked for 24 hours. Regular pump-over aided the extraction of the desired colour and flavour, while 15 months of maturation in small French oak barrels added to the complexity. Extensive blending trials were conducted and the panel voted on the 70% Shiraz to be blended into the Merlot. This result of the careful blending process is the wine that makes the Lindhorst "Statement".

