

Lindhorst Pinotage 2004

This was the first wine on Lindhorst, made by Cathy Marshall. We call it "The Lady's Wine". It is unusually soft and fruity. Wine Magazine scored it 7th highest in their Pinotage line-up and it received a Silver medal at Michelangelo.

Michelangelo Awards 2005 - Silver

Veritas Awards 2005 - Bronze

The appearance has a dark garnet core with plum to the rim. On the nose there is some Christmas plum pudding and vanilla custard. The nose is full, ripe and elegant. Nice ripe fruit on the nose follows through to the pallet, with a supple mid-palate and very soft tannins that supports the long finish. The wine was released in October 2005 as it was so accessible at an early stage.

Belinda always thinks that our Pinotage can complement more spicy foods. Chill it slightly & try it with Moroccan lamb stew, pork medallions with Pinotage gravy and cashew nuts or chicken & vegetables with a fragrant peanut sauce.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Ernie Wilken

wine of origin :

analysis : alc : 14.0 % vol rs : 2.18 g/l pH : 3.69 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle

Michelangelo Awards 2005 - Silver

Veritas Awards 2005 - Bronze

ageing : It will continue to drink well and may be cellared for another 3 to 5 years.

about the harvest: This small vineyard, the first as you enter the farm, continues to impress. The grapes were harvested in the cool early morning to reach the cellar in prime condition. This was the third harvest from this small block on the Lindhorst farm.

in the cellar : Grapes were cooled down on arrival at the cellar. A large whole berry component was allowed to pass through the crusher. The mash was pumped to a 5 ton stainless steel fermenter, cold soaked for 24hrs and inoculated with selected yeast. Pump-overs were done twice, sometimes three times daily and the maximum temperature during fermentation was 27°C. The wine was drawn off the skins at the end of fermentation and was settled overnight. The wine was racked directly to mainly second fill American oak barrels where it was inoculated for Malo-Lactic Fermentation. Malo-Lactic Fermentation was completed after a few weeks and the barrels were topped and sulphured. After 8 months of maturation, the wine was ready to be lightly filtered into bottles.

