

Lindhorst Statement 2004

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

2007 Concours Mondial de Bruxelles â€” Silver Medal

International Wine and Spirit Competition - Silver

Sante Classic Wine Trophy 2006 - Gold Medal

Veritas 2006 - Silver

Michelangelo Awards 2006 - Silver Medal

A rich blend of Shiraz & Merlot fruit that combines new world ripe fruit flavours with a more classic style. Dark chocolate, coffee mocha is complemented by loads of red fruit. The promise on the nose follows through to the palate with layers of fruit nicely complemented by the rich coffee mocha flavors. Nice, ripe structured tannins add to the mouth feel. A suede-like elegance on the palate ends off with a long lingering finish.

This is a versatile wine to be enjoyed with a wide variety of dishes like Shepherdâ€™s pie, roast turkey, Irish stew, steak and kidney pie, lamb shanks, sausage barbecue, lamb and calves liver, Lancashire stew, corned beef hash, meat balls, savoury mince, chilli con carne, cous cous, pumpkin risottos, vegetable dishes based on mushrooms.

variety : Shiraz | 75% Shiraz, 25% Merlot

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.22 g/l pH : 3.59 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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The 2003 Vintage was voted by Wine Lovers attending Winex to be one of South Africaâ€™s 10 best wines. This unusual blend really states what Lindhorst is all about.

ageing : This wine shows classic style and will drink well for 5 to 8 years.

about the harvest: The grapes for this wine were picked at full ripeness to ensure optimum flavour. The Merlot (24.6Â° Balling average) and the Shiraz (25.4Â° Balling) was harvested off Lindhorst Farms. Due to an earlier budding of the vines, harvest dates were about 7 days earlier than 2003. Both Merlot and Shiraz were harvested in February 2004 at optimal ripeness.

