

Lindhorst Shiraz 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 and best at show

Veritas 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

Spicy, classic notes on the nose, combined with ripe blackcurrant and plummy fruit is followed by hints of white pepper. Well-balanced fruit and structured tannins is complimented by the consistent classic richness and refinement on the mid-palate. The wine has a combination of well-balanced old and new world character from start to a long lingering finish.

Steak, rabbit, roast duck with cherries or olives, Osso Bucco, roast beef, leg of lamb with garlic and rosemary, Cape Malay dishes, salmon, yellowtail, vegetable mousakka, stuffed mushrooms, barbequed food, shami kebab, teriyaki, roast turkey, rabbit, vegetables served in a cheese sauce.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.54 g/l pH : 3.61 ta : 5.37 g/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : The wood component is well integrated with fruit and will drink well within 5 - 8 years.

in the vineyard : Grapes (25.5Â° Balling ave) were sourced from two very different terroirs - one no irrigation vineyard in Agter-Paarl and the other on Lindhorst farms. All grapes were harvested at optimum physiological ripeness for balance and structure.

about the harvest: Grapes were carefully hand-sorted, crushed and cold soaked for 48 hours.

