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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 plumy 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.