

Lindhorst Maxs Tribute 2004

2008 Swiss International Air Lines Wine Awards â€” Seal of Approval

2007 Swiss International Air Lines Wine Awards â€” Gold Award

Veritas 2006 - Silver

On appearance the wine has ruby core with slightly lighter rim. On the nose there is lovely ripe dark fruit with some nice cigar box, cassis and herbaceous notes. There is dark fruit on the palate, with typical cassis and combines well with the herbaceous character. The fruit and herbaceousnes are supported well by a nice tannin structure.

The spice and fruit will complement such hearty dishes as char-grilled steak with Salsa Verde, Osso Buco and garlic & rosemary flavoured leg of lamb.

variety : Shiraz | 75% Cabernet Sauvignon, 25% Shiraz

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 2.49 g/l pH : 3.55 ta : 6.34 g/l

type : Red **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards â€” Seal of Approval

2007 Swiss International Air Lines Wine Awards â€” Gold Award

Veritas 2006 - Silver

ageing : This wine drinks well now or can be kept in the cellar for three years or more. It will benefit from decanting.

in the vineyard : Vinification - Again the same quality vinification we will have taken for all of our wines would have been followed. After malolactic fermentation it was clear that we had something different in the Cabernet fruit. We continued to monitor the evolution of the wine during barrel ageing period. During our very thorough blending process it became clear that this was something special that needed to be kept for an individual blend.

about the harvest: The Cabernet fruit for the blend was sourced from a Helderberg block and the Shiraz from Lindhorst farms. The farming and harvest of this wine would have followed the stringent Lindhorst guidelines for quality. Production tons for the Cabernet was restricted to around the 6 ton per hectare level to get good concentrated flavours. The Shiraz fruit comes from the same blocks that are used for the Lindhorst Shiraz wine.

