

Lindhorst Pinotage 2005

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (77/100)

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

Veritas 2006 - Silver

This has always been the first wine into the Lindhorst cellar in a vintage. The 2003 was recently voted to be one of the Top Ten wines at the WOSA show in California.

The appearance has a black core with a ruby rim. On the nose there is some sweet fruit, candy and toffee apple notes. An opulent nose that follows through to the palate. Nice ripe fruit on the nose evident. A creamy, lovely mouth feel with a good mid-palate structure and good tannins.

Quil, ostrich, guinea fowl, delicate cape malay dishes, game casserole, classic goulash, roast chicken, moussaka, spiced beef, lamb shoulder stuffed with garlic and rosemary, smoked kassler chops with red cabbage, green salad with vinaigrette, goatsâ€™ milk cheese, balsamic reduction, reduction sauce made from venison broth.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 14.5 % vol rs : 2.61 g/l pH : 3.68 ta : 5.32 g/l

type : Red **taste :** Fruity wooded

pack : Bottle **closure :** Cork

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ageing : Although it drinks well now, it will benefit from some laying down 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. In the 2005 season this block showed the best balance between vigor and crop load to date. The grapes were harvested in the cool early morning to reach the cellar in prime condition. This was the fourth harvest from this small block on the Lindhorst farm.

