

Lindhorst Cabernet Sauvignon 2004

There is very little of this delicious wine available. Those who enjoyed our 2003 Cabernet Sauvignon will love this one too.

Intense dark red-brick colour. Classic black stone fruit and capsicum on the nose is complimented by a hint of herbs. The oak shows through with some cigar box and smokiness. On the palate the ripe fruit is reinforced with structure that has a mineral and gravel texture.

Roast lamb, grilled steak, venison, casseroles, braises, gourmet beef burgers, winter soups, Indian food and red hot Madras curries. Springbok Casserole with parma ham & juniper berries, roast chicken and veal.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Ernie Wilken

wine of origin : Helderberg/Paarl

analysis : alc : 13.5 % vol rs : 0.74 g/l pH : 3.54 ta : 6.06 g/l

type : Red wooded

pack : Bottle **closure :** Cork

ageing : An elegant lingering weight to the finish also suggests that the wine will continue to develop for five to eight years.

in the vineyard : The grapes were sourced from an older Helderberg vineyard (Boplaas Anita) to supplement our own Cabernet from younger vines. Our vineyard is on a gentle East facing slope that is protected from the harsh afternoon sun. At Boplaas Anita the rows face North/South for even ripening and the vineyard is on a steep West-facing slope. It benefits from a cool breeze off False Bay. Unseasonal rain was forecast, so the grapes were harvested quickly one Saturday morning to avoid any possible negative impact.

about the harvest: The grapes were all our own Cabernet fruit. Our vineyard is on a gentle east facing slope that is protected from the harsh afternoon sun. Grapes were phenolically ripe with sugars between 24.6 & 25.10 Balling. Harvest dates this year were two weeks earlier than normal due to earlier budding.

