

## Lindhorst Max's Tribute 2005

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The wine is dedicated to the memory of Max Lindhorst, Mark's father, who gave him the opportunities in life and encouragement to create Lindhorst Wines. This is the second vintage of wine under this label.

**Harvest** - The Cabernet comes from our own Lindhorst farm blocks. As all the grapes on the farm it was farmed with quality as the requirement. The production tons was just under 8 tons a hectare for this vintage with good flavors developing before harvest. As is the practice with all our fruit, it was cooled down on arrival at the cellar (before crushing & de-stemming) to ensure the retention of fruit quality.

**Vinification** - After gentle crushing the mash was left to begin alcoholic fermentation. The wine was racked after fermentation and allowed to go through malolactic fermentation in barrel. We continued to monitor the evolution of the wine throughout 22 months of barrel ageing. Ageing was done in 100% new wood, 225L French oak barriques. The barrels was specifically isolated for this wine after our blending process and bottled after a light filtration.

**Tasting Notes** - On appearance the wine has a garnet core with a lighter rim. Some cinnamon and cloves compliments the ripe plum and raspberry fruit on the nose. A hint of truffle adds to the classic feel of the wine. All the promise on the nose is delivered on the pallet. Sumptuous soft entry with juice mid-pallet core and fine texture tannins to support a long classic finish. This wine drinks well now and should be served at cool temperature. It can be kept in the cellar for 3+ years. It will benefit from decanting.

**Food Recommendations** - Full flavoured meaty casseroles, grilled meat and lamb, lamb ragout with roasted sweet peppers, osso buco, ostrich, shepherds pie, steak with mustard or soy sauce, seared tuna with pepper crust, mustard greens.

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**variety** : Cabernet Sauvignon | 100% Cabernet

**winery** :

**winemaker** : Ernie Wilken

**wine of origin** : Paarl

**analysis** : alc : 13.5 % vol   rs : 2.8 g/l   pH : 3.39   ta : 5.8 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Cork

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