

Lindhorst Shiraz 2005

The British Decanter magazine panel awarded the 2003 wine 4 Stars in its review of Paarl Shiraz. This follows the 2002 vintage receiving a Gold medal from the same publication and being rated one of the Top 10 Shiraz of the New World. The Lindhorst terroir and winemaking style is producing consistent award-winning classics from its Shiraz vineyards.

Harvest - Grapes (25° Balling ave) were sourced from two different vineyards and trellising systems of Lindhorst farms. The conventional "Vertical Shoot Position" (VSP) system, like most of the grapes on our farm, and the more "cutting edge" Smart Dyson system now being used more widely for Shiraz. The latter was designed specifically with Shiraz in mind in an effort to "tame" the vigorous growth of Shiraz. All grapes were harvested at optimum physiological ripeness for balance and structure.

Vinification - Grapes were carefully hand-sorted, crushed and cold soaked for 48 hours. Gentle handling and minimal interference ensured that the distinctive character was captured in the wine. The wine was matured in specifically selected 225L French oak barrels for 22 months, mainly second fill (93% second fill). We spend a couple months selecting very specific barrels for this wine.

Tasting Notes - A spicy, wet stone "minerality" on the nose, combined with ripe plum fruit and hints of Christmas pudding aromas. The classic nose shows in the wine. The consistent richness of previous vintages supported here by a more restrained and classic wine. Soft fruity entry supported by mid-pallet weight and richness. Tannins ripe and suedy supporting a long finish to a well balanced wine. The wood component is well integrated with fruit and will drink well within 3 to 5 years. Will benefit from decanting.

Food Recommendations - 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.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.36 ta : 6.3 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle closure : Cork

