

Lindhorst Merlot 2005

This varietal has established itself as the Lindhorst favourite. Both the 2003 & 2004 Merlot was quick to sell out. The 2005 Merlot is already going quickly.

Harvest - The Merlot was again sourced from 2 Lindhorst blocks, "The Backbreaker" old Merlot and a younger block. Different row directions add to the complexity & structure. Also used was a unique section of the old block that is cropped at one bunch per shoot to concentrate on flavors and aromatics. Grapes (24° Balling average) were either cooled down to 12° degrees C. overnight or harvested bright and early to ensure retention of flavors and quality.

Vinification - We were again fortunate to have lovely small berries of Merlot. We allowed more of the whole berries component to "bypass" the crusher. The grapes were cold soaked and pump-overs occurred 2 to 3 times per day. Following fermentation, the wine was inoculated for malolactic fermentation (MLF) and allowed to complete MLF in barrel. The wine was matured in new and second fill 225L French oak barrels for 22 months.

Tasting Notes - The customary Lindhorst ("no-color-problems") dark ruby with a lighter rim. Secondary notes have already started developing in the wine with the lush mulberry primary notes now complemented by the cloves and "Christmas pudding spicyness". Still hints of violets and lavender persists. On the palate the fruit is fleshy and mellow with a suede mouth feel. The secondary flavors have developed well and the wine also shows minerality accentuated by a balanced long lingering finish. This wine can benefit from decanting and will continue to drink well for three to five years.

Food Recommendations - Turkey with sage and onions, roast pork, duck, pigeon, guinea fowl, quail, liver, tongue with sweet/sour sauce, goulash, onion tarts, duck with cherries and roast pork with apples, cassoulet, cottage pie, moussaka, quiche lorraine, ratatouille, seared tuna, mustard, slightly sweet fruit sauces - or just on its own.

variety : Merlot | 95% Merlot, 5% Shiraz

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 13.76 % vol rs : 2.7 g/l pH : 3.36 ta : 6 g/l

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

pack : Bottle closure : Cork

