

## Lindhorst Statement 2005

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This unusual blend states what Lindhorst is all about.

**Harvest** - The grapes for this wine were picked at full ripeness to ensure optimum flavor. For the Shiraz it was at an average of 25° Balling, the Cabernet Sauvignon at 25.4° Balling and the Merlot at 24° Balling. All of the fruit comes from our own vines. We were back to normal harvesting dates and friendlier harvesting conditions comparing to 2004.

**Vinification** - Following gentle crushing the grapes were cold soaked for 36 hours. We did more intense pump overs initially, tapering off towards the end of the fermentations. We followed different techniques with each cultivar in the cellar, with varying pressing and racking regimes. With Malolactic fermentation happening in barrel, wine spent 22 months maturing in small French oak barrels added to the complexity. As always the blending of the Lindhorst "Statement" is a meticulous and thorough process of barrel selection and consideration of options.

**Tasting Notes** - A classic blend although not of a classic combination of cultivars. It combines well into a elegant wine that needs time to develop. On the nose the hints of coffee mocha, spiciness is not overpowered by ripe strawberry and cherry flavors. A flinty minerality compliments good fruit expression on the pallet. Elegant layers of fruit nicely balanced with wood integration and ripe structured tannins add to well balanced wine with a nice long finish. This wine shows classic style and will drink well for 5 - 8 years. Serve cool now.

**Food Recommendations** - This is a versatile wine to be enjoyed with a wide variety of dishes like shepherd's pie, roast turkey, Irish stew, steak and kidney pie, lamb shanks, sausage barbeque, lamb and calves liver, Lancashire stew, corned beef hash, meat balls, savoury mince, chilli con carne, cous, pumpkin risottos, vegetable dishes based on mushrooms.

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**variety** : Shiraz | 61% Shiraz, 21% Cabernet Sauvignon, 18% Merlot

**winery** :

**winemaker** : Ernie Wilken

**wine of origin** : Paarl

**analysis** : alc : 14 % vol rs : 2.3 g/l pH : 3.37 ta : 6 g/l

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

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

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