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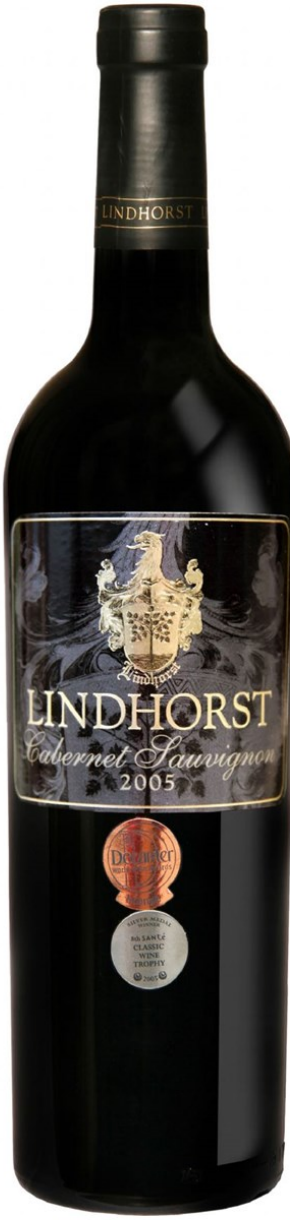
Lindhorst Cabernet Sauvignon 2005



At long last we can say we now have some more Cabernet than in previous vintages!! Those disappointed buyers in the past will be happy to note an increase in production of this wine to cater for the needs of the market. We will now also be tasting it in our wine room after a long absence.

Harvest - The grapes were all fruit from Lindhorst Farms. The Cabernet vineyard is on a gentle east facing slope and the Merlot facing mainly south. A lot of people will say "There is no holding from the Paarl sun!", but this aspect does give some protection from the harsh afternoon sun. Grapes were harvested phenolically ripe with sugars between 24.1 & 25° Balling. Harvest dates returned to normal this year after having a good wet winter and normal growing season conditions.

Vinification - Both the Cabernet and Merlot were cooled overnight to below 10°C, prior to crushing and de-stemming. A gentle crush was followed by a cold soaked of 30 hours for Merlot and 48 hours for Cabernet to maximize color and flavor extraction. Pump-overs initially was done twice a day and tapered off to once a day towards the end of fermentation. The press fraction juice was seperated from the free run and after completing malolactic fermentation in barrel, it was left to age in 48% new and 52% second fill small French oak barrels for 23 months.

Tasting Notes - Intense dark ruby color with a lighter rim. Promise on the nose of wild black bramble berries, very intense and a hint of bouillabaisse. Also has the classic Cabernet lead pencil showing now. Austere dark fruit intensity with a soft core is supported by well textured tannins. Judicious use of oak is well integrated and shows itself with some smokiness that compliments the character of the wine. It can be cellared for three to five years.

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

variety : Cabernet Sauvignon | 97% Cabernet Sauvignon, 3% Merlot
winery :
winemaker : Ernie Wilken
wine of origin : Paarl
analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.42 ta : 5.7 g/l
type : Red style : Dry body : Full taste : Mineral wooded
pack : Bottle closure : Cork