

Lindhorst Pinotage 2006

This varietal produces the first grapes to arrive in the Lindhorst cellar each vintage. They are received with anticipation and enthusiasm. We so often get the comment "I'm not much of a Pinotage fan, but this one I really like."

Harvest - This tiny vineyard, the first as you enter the farm, continues to impress. It caught us off-guard in 2006 with a heavier crop than anticipated. With this block being as small as it is, the grapes were harvested in the cool early morning to reach the cellar in prime condition. This was the fifth harvest from this small block on the Lindhorst farm.

Vinification - Grapes were cooled down on arrival at the cellar. A large whole berry component was allowed to pass through the crusher. The size of the harvest had us fermenting Pinotage in one of our bigger stainless steel fermenters for the first time. After cold soaking for 48 hours, the must was inoculated with selected yeast. Pump-overs were done four times daily for the first three days and it then tapered off to one at the end. The wine was drawn off the skins before the end of fermentation and was settled overnight. The wine was racked directly to mainly old American oak barrels where it was inoculated for Malolactic Fermentation. MLF was completed after a few weeks and the barrels were topped and sulphured. After 14 months of maturation, the wine was ready to be lightly filtered into bottles.

Tasting Notes - Intense dark core with a ruby rim. Shy nose of plum and strawberry fruit with a hint of cinema spice. Ripe fruit complements beautiful fleshy rich mid-pallet opulence. Supple silky tannens and lengthy finish. Excellent balance between acidity, fruit and wood component. The wine leaves a lovely "strawberries and cream" feeling lingering in your mouth. It already drinks well, but will benefit from some laying down and may be cellared for another three to five years.

Food Recommendations - Quail, ostrich, guinea fowl, delicate cape malay dishes, game casserole, classic goulash, roast chicken, moussaka, spiced beef, lamb shoulder stuffed with garlic and rosemary, smoked kassler chops with red cabbage.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Catherine Marshall

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.54 ta : 5.9 g/l

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

pack : Bottle closure : Cork

