

Top Farm Shiraz 2005

During the blending of the 2005 wines, three barrels of Shiraz stood apart from the rest. The classic Rhone-style character with an exquisite profile of ripe fruit flavors would have been lost in the rest of our shiraz blend. This prompted us to bottle the wine seperately. This wine re-enforces the fact that Lindhorst terroir and winemaking is producing consistent classics from its Shiraz vineyards.

Harvest - Grapes (24.8° Balling) were sourced from one specific block on our Top Farm. With this vintage the fruit was very distinctive and we decided to vinify it seperately from the other Shiraz. The clone and soil type together with the conditions of the vintage led to the quality and balance in the fruit. All grapes were harvested at optimum physiological ripeness for balance and structure.

Vinification - Grapes were carefully hand-sorted, crushed and due to the small volume immediately inoculated for alcoholic fermentation with a selected specific yeast strain. Gentle handling and minimal interference with the fruit ensured that the distinctive character was retained in the wine. Punch-downs were done by hand. After fermentation we did a free run seperation and no press juice was included. A real handcrafted style where virtually every berry gets "tender loving care"! We were very specific in barrel selection using new oak emersion bent (using hot water not fire) 225L French oak Barriques for 23 months.

Tasting Notes - Prosciutto, bright raspberry, blackberry and plums with all spice classic nose. The full mid palate richness and weight is supported by suede tannins and a long finish to this well balanced wine. The wood component is well integrated with fruit and will drink well now and improve for 8 years or more. For immediate use decanting is recommended.

Food Recommendations - Grilled tuna, lamb shanks cooked in Shiraz, Beef Bourguignon, chicken breasts stuffed with pancetta and herbs, roast butternut and rosemary soup.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Ernie Wilken

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.44 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork
