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Lindhorst Shiraz Viognier Rose 2008



After the 2007 literally ran off the shelf we decided we needed more of it and sooner. The 2008 is also a dry Rose that is ready to have and is showing very well.

Harvest - The Shiraz fruit comes off Lindhorst farms and is of the same quality of what we would have used for our red wines. We actually only adjusted our harvest date to achieve a nice acidity, good structure but still to retain some of the fruitiness everybody looks for in Rose. The Viognier component is a blend of our first bit of Lindhorst Viognier and some off an organic dry land vineyard in Malmesbury. It was blended into the wine just prior to bottling.

Vinification - As with our reds we cooled the grapes down overnight before crushing. Instead of crushing and de-stemming into tank, we go straight to the press. This is where we determine the color of the wine. The longer the contact of skins to the juice the deeper the color. With about 1 hours worth of contact we did the pressing and ended up with a lighter color than in 2007, as planned. We did the fermentation in 225L barrels, left it on the leese for a short couple of weeks with the odd stirring and blended it to tank in March. With a bigger volume we were able to cold stabilize the wine and filter it.

Tasting Notes - Clear, bright appearance. Color is mixed of Salmon, apricot and onion skin that gives a hint of an interesting wine. Loads of strawberry fruit, hints of guava and flowery perfume. The promise on the nose follows through on the palate with good acid integrity. Wood exposure and lees contact well judged and increases the attraction of the wine. Well balanced dryness with good mid palate mouth feel. The wine was bottled in April, drinks well now but will improve with a little time in bottle. It should be enjoyed chilled.

Food Recommentations - Clear vegetable Consommé, poached veal or stewed hake, fried poultry, fried rabbit with a delicate wine and herb sauce. Grilled fish and mussels. Most herbs and spices, mustard, lemon rind and capers. Goats milk and fresh cheeses.

variety : Shiraz | 98% Shiraz, 2% Viognier
winery :
winemaker : Ernie Wilken
wine of origin : Paarl/Coastal
analysis : alc : 13.5 % vol rs : 2.28 g/l pH : 3.44 ta : 5.3 g/l
type : Rose style : Dry body : Light taste : Fruity wooded
pack : Bottle closure : Screwcap