

## Lindhorst Partners Choice 2006

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A wine grown and blended especially for our Wine Partners - and a few special customers abroad! This is our most exciting blend. There are no rules. The wine-making team expresses their creative talent in producing this unique blend - each bottle with a hand waxed capsule. This is for the collector.

With the Cabernet dominating, this wine will do well with Chateau Briand and top quality grilled steak. Try a steak and red onion pie or marinated roast lamb with oregano, garlic and lemon.

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**variety :** Cabernet Sauvignon | 56% Cabernet Sauvignon, 33% Merlot, 11% Shiraz

**winery :**

**winemaker :** Ernie Wilken

**wine of origin :** Southern Paarl

**analysis :** alc : 14.52 % vol   rs : 3.7 g/l   pH : 3.54   ta : 5.4 g/l   so2 : 81 mg/l   fso2 : 8 mg/l

**type :** Red   **style :** Off Dry   **body :** Full   **taste :** Fragrant   **wooded**

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

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**ageing :** This wine can benefit from bottle ageing 5 to 8 years, or if you want to appreciate now, decant before drinking.

**about the harvest:** Being a blend of three varieties, sourced from various blocks from Lindhorst farms, the farming and harvest of this wine followed the stringent Lindhorst guidelines for quality. The grapes were cooled on arrival at the cellar to ensure fruit quality.

**in the cellar :** The three wines were aged separately in French oak 225 litre barrels for 22 months. until blending. The gentle crushing, cold soaking and pump over regimes were followed in the same way as all the Lindhorst single varietal wines. Although the team had fun creating this exciting blend, care was taken with a thorough process to ensure we came up with the best blend for our Partners.

### **Wine Produced**

750ml - 2800 bottles

1500ml - 80 bottles