

## Solms-Astor Langarm 2012

Southern European red varieties in an innovative Cape Blend. Supple tannins with plums, stewed fruits and hints of spice.

Enjoy it on its own, or at any informal occasion, al fresco at a braai, or around a convivial dinner table, paired with hearty peasant dishes.

**variety** : Pinotage | 35% Pinotage, 22% Shiraz, 22% Touriga Nacional, 21% Mourvèdre

**winery** : Solms-Delta Wine Estate

**winemaker** : Hilko Hegewisch

**wine of origin** : Franschhoek

**analysis** : alc : 14.0 % vol rs : 3.3 g/l pH : 3.6 ta : 5.0 g/l

**type** : Red **style** : Dry **body** : Medium **wooded**

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : The Langarm is made to be enjoyed as a fresh, fruit driven style and will thus be best served within 2 - 3 years after bottling.

### Label Detail

*Langarm* (straight-arm) captures the mood of the Cape at the end of a long working week. It can be danced to just about any kind of music but 'Boeremusiek' is definitely best. We dance it with our arms extended like melodramatic windsurfers. Outsiders find it comical, but that is only until they have tried it.

**in the vineyard** : Langarm is a red Cape blend of Pinotage, Touriga Nacional, Shiraz, Grenache Noir and Mourvèdre grapes sourced from various vineyards, including sites on the Solms-Delta farm.

**about the harvest**: Langarm is a red Cape blend of Pinotage, Touriga Nacional, Shiraz, Grenache Noir and Mourvèdre grapes sourced from various vineyards, including sites on the Solms-Delta farm.

**in the cellar** : Grape Varietals: Pinotage, Touriga Nacional, Shiraz, Grenache Noir and Mourvèdre

Style of Wine: Cape Blend

Vinification: Traditional pump over. Fermentation at warm temperature for maximum fruit extraction. No extended skin contact.

Maturation: Lightly wooded.

