

Lindhorst Pinotage 2003

This was the first wine on Lindhorst, made by Cathy Marshall. We call it "The Lady's Wine". It is unusually soft and fruity. Wine Magazine scored it 7th highest in their Pinotage line-up and it received a Silver medal at Michelangelo.

The appearance has a brilliant dark garnet core with plum to the edge. Sense the toffee and banana on the nose, and then the layers of herbal and vanilla pod. The toffee and banana, as well as strawberry follow through onto the palate. This wine has supple, elegant tannins to support a juicy fruit-long finish and a strawberry linger. The wine was released in mid-2004 as it was so accessible at an early stage.

Belinda always thinks that our Pinotage can complement more spicy foods. Chill it slightly & try it with Moroccan lamb stew, pork medallions with Pinotage gravy and cashew nuts or chicken & vegetables with a fragrant peanut sauce.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Ernie Wilken

wine of origin :

analysis : alc : 13.32 % vol rs : 2.40 g/l pH : 3.68

type : Red

pack : Bottle

ageing : It will continue to drink well and may be cellared for another 3 to 5 years.

about the harvest: These were the first grapes of the 2003 harvest. This little vineyard, the first as you enter the farm, continues to enjoy special attention. The grapes were harvested in the cool early morning to reach the cellar in prime condition. This was the second harvest from this small block on the Lindhorst farm. Phenolic ripeness happened before the sugars got too high and a gentler, less alcoholic wine was planned compared to the previous year (26.90 Balling).

in the cellar : With such a small quantity, the wine is virtually hand-made with attention to detail and a focus on quality. Some whole berries were allowed to pass through the crusher. The mash was pumped to a 5 ton stainless steel fermenter, cold soaked for 24hrs and inoculated with selected yeast. Pump-overs were done twice, sometimes three times daily and the maximum temperature during fermentation was 29°C. The wine was drawn off the skins at the end of fermentation and was settled overnight. The wine was racked directly to a combination of French and American oak barrels where it was inoculated for Malo-Lactic Fermentation. MLF was completed after a few weeks and the barrels were topped and sulphured. After 8 months of maturation, the wine was ready to be lightly filtered into bottles.

