



Wine & Vintage: Langarm 2007

Label: Solms-Astor

Farm Location: Delta Rd off R45 Franschoek Valley

Farm Owner: Mark Solms, Richard Astor and the Wijn de Caab Trust

Wine Maker: Hilko Hegewisch

Viticulturist: Paul Wallace (consultant)

Grape Varieties: Pinotage 29%; Touriga Nacional 22%; Tannat 19 %; Grenache 12%, Cabernet Sauvignon 14%; Primitivo 4%

Style of Wine: Red Cape Blend. Accessible, lightly wooded, dark red in colour, with sweet tannins and nutty undertones. Enjoy young.

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

Wood Maturation: Staves

Wine Description: Southern European red varieties in an innovative Cape Blend with an intriguing twist.

Analysis:

Alcohol	14.26% by Vol
Residual Sugar	4.1 gm/l
Total Acidity	6.25 gm/l
pH	3.4

Background: Label detail; *Langarm* dl k -d 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.

The Name: The name of the wine f el h lf kd g h i lf l k kl gl l h i pomposity. Easy drinking, approachable and well-priced, this is a fun wine, with no pretensions backed by the Solms-Delta reputation for quality.

The Occasion: 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.

History of farm: The 320 year old Franschoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world renowned neuroscientist recently returned to South Africa.

Price: Recommended retail price ZAR52 incl. 14% Ve1 312.55 56.4 Tm() TETEMC /PP /M/CID 0/La