



## Solms-Astor Langarm 2012

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### 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.

### Technical Information

Alcohol	14% Vol
Residual Sugar	3.3 g/l
Total Acidity	5.0 g/l
pH	3.6
Closure	Cork

### Cellar Notes & Blending Information

Grape Varietals:	Pinotage, Touriga Nacional, Shiraz, Grenache Noir and Mourvèdre
Style of Wine:	Red Cape blend
Vinification:	Traditional pump over. Fermentation at warm temperature for maximum fruit extraction. No extended skin contact.
Maturation:	Lightly wooded.

### Maturation Potential

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.

### Tasting Note

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

### Food Pairing

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.

### 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.

