

Lammershoek Chenin Blanc Barrique 2007

The grapes used for this wine come from vineyards aged 30 - 50 years. The grapes are situated on four different soil types and are harvested at different stages. Cooled grapes are sorted by hand and pressed before being lightly settled and transferred to older French oak barrels (mainly 500 litres) for natural fermentation. The wine is then barrel aged for 9 months before the different components are blended for bottling. This wine can be compared to wines out of the Loire. It shows rich, attractive complex fruit with just a hint of oak. It is classy and elegant. The wine has an ageing potential of up to 6 years. Pair with a creamy chicken pasta dish.

The wine should be enjoyed between 14° and 16° C following decanting with food like roasts, oxtail or other stews and pastas where white wine is preferred.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 4.6 g/l pH : 3.4 ta : 6.3 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2008 John Platter Wine Guide - 4 stars

ageing : This is a classy and elegant wine with lovely taut acidity which you can drink now or better in 2 to 3 years with food.

in the vineyard : The grapes used for this wine are chosen and harvested by hand from a north facing slope in full sun. The vineyards are 40 year old dry land bush vine vineyards.

about the harvest: The grapes are picked from four vineyards in four stages. These grapes are grown on three different soil types of which the soil with the lowest moisture content ripens first and is harvested first. The yield was 3.5 tons per hectare.

in the cellar : The small bunches with concentrated berries are cooled in a cold room to 2° C prior to hand selecting the best berries for vinification. The grapes are destemmed and crushed, then pressed. After settling, the juice is transferred to 2nd and 3rd fill French oak barrels and naturally fermented under controlled temperatures. After completion the wine is biologically stabilised and batonaged as required until bottling 8 months later.

