

Lammershoek Roulette Blanc 2007

An example of the new "Mediterranean" white blends coming out of South Africa. Barrel selection is of utmost importance here and we are making the move to larger (500 and 600 litre) French oak. The Chardonnay is fermented in new oak whilst the Chenin Blanc and other components are in 2nd, 3rd and older fill barrels. The result is a wine that is complex and intriguing. Mineral and fruity, this is the most elegant vintage of this blend to date. It has a lovely mouth-feel, taut acidity and great length. Having spent almost a year in bottle prior to release, the oak is well integrated and un-showy. The wine has an ageing potential of up to 6 years. Pair with a Thai green curry.

The wine is excellent paired with spicy meals, poultry and ripe cheese, but is best with fish and shellfish. Decanting is recommended.

variety : Chenin Blanc | 62% Chenin Blanc, 26% Chardonnay 12% Viognier

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.43 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

AWC Vienna 2009 - Silver Medal

JancisRobinson.com 17/20 points (tasted by Julia Harding MW)

2009 Decanter World Wine Awards - Bronze medal

2008 John Platter Wine Guide - 4 stars

in the vineyard : This blend is led by the star of the Paardeberg - Chenin Blanc. The yield off these very old (up to 50 years) dry land bush-vines is very low at a maximum of 3.5 tons a hectare. The Chardonnay component is also harvested from old dry land bush-vines while the Viognier is younger at 7 years with a slightly higher yield of up to 5 tons per hectare.

about the harvest: All the grapes are hand picked at approximately 25° Balling. The grapes are kept in 20kg lugs and transferred to a cold room where they are cooled to 2° C overnight. Prior to processing, the grapes are hand sorted to ensure only the highest quality berries move into the cellar.

in the cellar : The grapes are destemmed, crushed and pressed. The juice is then transferred to a stainless steel tank for a quick, overnight settling. After this the juice is transferred straight to barrel for fermentation. We are lucky enough to work with high quality, healthy fruit which allows us to ferment using only the yeast already present on the grape skins and therefore in the juice.

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After fermentation is complete the wine is biologically stabilised and batonaged as required until bottling 8 months later. The individual components are kept separate until this time.

