

Lammershoek Syrah 2006

This wine is 100% made in wood - natural fermentation (no yeast inoculation) takes place in 25 hectolitre open top wooden fermenters and 500 litre lightly toasted French oak barrels with their heads removed (50% of which are new). After pressing, the wine is returned to the same barrels for malolactic fermentation and 18 months maturation. Made in a style more old-world than new, it can be likened to examples from the South of France rather than Australia. The French oak used during vinification is seasoned for three years and only lightly toasted resulting in a wine that displays spice, fruit and terroir and is not overly oaked. It is soft and easy to drink, even at this early stage. Natural fermentation results in a wine which is more complex. The wine has an ageing potential of up to 10 years. Pair with a lamb tagine.

variety : Shiraz | 100% Shiraz

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 1.0 g/l pH : 3.66 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2009 John Platter Wine guide - 4 stars

2008 AWC Vienna - Silver Medal

Wijnpers May/June 2008 - 5 stars, best Syrah tasted out of South Africa

Andreas Larsson, The Wine Guide (Tasted Summer 2008 Edition) - My Top Picks (South Africa) p. 60

Since Lammershoek started producing the Syrah in 2002, each vintage has achieved four stars in the John Platter.

ageing : The wine has an ageing potential of up to 10 years.

in the vineyard : This Syrah is an excellent expression of the unique Paardeberg terroir located in the Swartland which is perfectly suited to producing high quality Syrah. Little or no irrigation, poor soils and meticulous viticulture result in low-yielding vines with exceptional fruit.

about the harvest: Grapes are hand picked and cooled to 2° C for 24 hours before only the best berries are chosen for fermentation.

in the cellar : The fermentation process takes place naturally (no inoculation with cultured yeast) in 25hl open top oak fermenters and new 500 litre French oak barrels with the heads removed. The wine is gently and manually punched down during fermentation and a prolonged period of skin contact occurs once fermentation is completed.

The wine is pressed and undergoes malolactic fermentation in the same 500 litre French oak barrels followed by 18 months maturation.

