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Lammershoek Roulette 2005

A typical Rhône blend. Pressed Viogner skins are added to a tank of fermenting Syrah and the Carignan and Grenache are fermented together. The component parts are fermented in open top concrete fermenters with daily manual punch downs. Malolactic fermentation also takes place in concrete before the wine is transferred to French oak barrels for 14 months maturation (a combination of 225 litre, 300 litre and 500 litre, approximately 20% of which is new). Blending takes place a month before bottling. The wine has tobacco, spice and fruit on the nose with well integrated oak tones on the palate. It has good structure and volume derived from the Shiraz, acidity typical of Carignan and the soft and complex tannins of Grenache. The wine has an ageing potential of up to 8 years. Pair with a venison roast.

This Rhone style cuvee should be served around 16° C, with all meat, poultry and pasta dishes. Decanting is recommended.

variety : Shiraz | 72% Shiraz, 9% Carignan, 9% Grenache, 5% Mourvedre, 5% Viognier
winery : Lammershoek Farms & Winery
winemaker : Albert Ahrens
wine of origin : Swartland
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.66 **ta :** 5.6 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2009 John Platter Wine Guide - 4 stars
2008 MUNDUSvini - Gold Medal
2008 AWC Vienna - Silver Medal
Wijnpers May/June 2008 - 4 stars
WINE magazine December 2007 - 4 stars
Classic Wine Trophy - Gold Medal

ageing : The wine has good ageing potential for up to 8 years.

in the vineyard : The Shiraz and Carignan bush vines are dry land and face west. The Grenache vineyard is north facing and all receive maximum sunshine exposure. The soils are "poor", deep, well-drained and consist of decomposed granite (Glen Rosa and Oakleaf formations) which yield approximately 5 tons/ha. The grapes have small, concentrated berries.

about the harvest: The grapes are hand picked at full ripeness.

in the cellar : After harvesting the grapes are cooled to 2° C for 24 hours and then chosen by hand, destemmed and crushed. Cold maceration follows for up to 72 hours prior to fermentation in open top concrete fermenters. The temperature is then raised and natural fermentation commences.

The fermentation temperature is controlled and the mash is frequently, gently punched down. During fermentation a small portion of un-pressed Viognier skins are added to some of the Shiraz tanks. This gives an extra dimension to the wine and adds to the complexity. The Carignan and Grenache are fermented together - the high natural acidity of the Carignan lowers the pH of the Grenache and therefore protects the fragile fruity Grenache flavours. Maximum extraction is achieved by leaving the wine on the skins for a period after alcoholic fermentation is completed.

The mash is then pressed, and transferred to new (20%) and used French oak barrels for malolactic fermentation and 16 months maturation. It is racked 2-3 times during that period and then bottled unfiltered and without fining.