

Lammershoek Zinfandel/Syrah 2006

A blend unique in South Africa. This is our only wine that sees a small percentage of American oak (30%, 20% of which is new). The rest of the wine is barrel matured in 2nd and 3rd fill French oak following alcoholic and malolactic fermentation in our old original concrete tanks. This is the maiden vintage of this blend (following our last vintage of 100% Zinfandel in 2003) and has been immediately successful. The wine shows fresh red berries on the nose and has a lovely silky tannin structure. The wine has an ageing potential of up to 7 years. Pair with rare roast beef.

Served at around 16° C, this wine will complement your favourite meat dish. Decanting is recommended. Enjoy!

variety : Zinfandel | 75% Zinfandel, 20% Syrah, 5% Cabernet Sauvignon

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.56 % vol rs : 2.3 g/l pH : 3.36 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

2009 John Platter Wine Guide - 4 stars

ageing : Good ageing potential up to 7 years.

in the vineyard : The grapes for this blend are sourced from low-yielding dry land vineyards (4 - 5½ tons/ha).

about the harvest: The grapes are hand-harvested at optimal ripeness.

in the cellar : After harvesting the grapes are cooled to 2° C for 24 hours prior to hand selecting only the best bunches for vinification. The grapes are de-stemmed and cold-macerated in open top concrete fermenters for 72 hours prior to the onset of fermentation. The wine ferments dry on the skins followed by a period of extended skin contact.

The mash is then pressed before being transferred to concrete tanks for malolactic fermentation.

Maturation in oak follows for 14 months. The Zinfandel is aged in 30% American (20% new) and 70% 2nd and 3rd fill French oak. The Syrah and Cabernet Sauvignon components are aged in 2nd and 3rd fill French oak.

The wine is blended shortly before bottling. No fining or filtration was required.

