

Lammershoek Pinotage 2006

Meticulous care is taken when working with this grape due to its tendency to ripen unevenly. Strict green harvesting and sorting take place to ensure we only work with the best fruit. The grapes are fermented in open top concrete fermenters before being transferred to 225 litre French oak barrels (20% new) for 14 months maturation. This wine has a remarkably intense colour with dark berries on the nose and a firm tannin structure. It will benefit from a few years ageing with a potential of more than 10 years. Pair with a peppered steak.

A wine for Pinotage lovers - it should be served at around 16° C and complements all meat, poultry and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.53 ta : 5.2 g/l

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

pack : Bottle **closure :** Cork

2007 Annual Ottawa Food and Wine Show - Gold Medal

ageing : This wine will age comfortably over the next 5 to 8 years.

in the vineyard : This bush vine vineyard is west facing and receives sun all day. It yields approximately 6 tons from 3350 vines per hectare. The vineyard lies on a deep, well drained soil called "Cartref". This specific soil formation is thought of as "poor" - its low water retention is perfect for the early ripening Pinotage grapes.

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 hand sorted, destemmed and crushed. Cold maceration follows for up to 72 hours in open top concrete fermenters. Fermentation takes place under controlled temperature conditions with no undesirable post-alcoholic extraction.

The mash is pressed and the wine, after settling, transferred to a concrete tank for malolactic fermentation. Once completed, the wine is biologically stabilised, racked to 255 litre new (20%), 2nd and 3rd fill French oak barrels for 12 months maturation.

The wine is racked 2-3 times in that period and bottled without fining or filtration.

