

Lammershoek Tinta Barocca 2006

Grapes for this wine are sourced from a 40 year old vineyard and are fermented in 25 hectolitre wooden fermenters with an extended period of maceration. Following this the wine is transferred to 225 litre French oak barrels (30% new) for 18 months maturation. The wine is rich and spicy on the nose with fresh, bright fruit on the palate. The wine has an ageing potential of up to 10 years. Pair with lamb shanks.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14 % vol rs : 1.5 g/l pH : 3.64 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

ageing : Good ageing potential for up to 10 years.

in the vineyard : This 40 year old dry-land, bush vine vineyard is west facing in full all day sun and yields 3-4 tons/ha from 3300 vines/ha. The soil is "poor", well-drained decomposed granite, resulting in vines with low vigour and more concentrated grapes.

about the harvest: The grapes are hand picked, cooled to 2° C and hand sorted, destemmed and crushed.

in the cellar : After cooling the grapes are transferred to 27hl open top wooden fermenters ("stukvate") where it is left to cold extract for 3 days before fermentation commences.

Fermentation takes place under controlled temperature conditions and is followed by 4-5 weeks of extended maceration after it is complete. After pressing, the wine is transferred to 225 litre French oak barrels (30% new) for malolactic fermentation and 18 months maturation.

The wine is bottled without fining or filtration.

