

Lammershoek Straw Wine 2008

The wine is lovely and honeyed on the nose and deliciously viscous on the palate. The fresh acidity does a wonderful job of balancing out the high residual sugar. This is an intensely flavoured dessert wine for those with a sweet tooth.

Bottled in 375 ml bottles.

Pair with ripe cheeses or enjoy on its own.

variety : Chenin Blanc | 75% Chenin Blanc, 25% Hárslevelü

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 10 % vol rs : 307 g/l pH : 3.80 ta : 8.1 g/l va : 1.58 g/l

type : Dessert **style** : Sticky **wooded**

pack : Bottle **closure** : Cork

AWC Vienna 2009 - Silver Medal

Nominated for 5 stars in the 2010 John Platter, achieved 4½ stars

WINE Magazine (South Africa) July 2009 - 4½ stars

2009 Decanter World Wine Awards - Commended

in the vineyard : The grapes for this unique wine are hand picked at normal phenolic ripeness in order to preserve natural acidity, and are dried on a specially built, outdoor trellis for approximately two weeks. The grapes are lightly sprayed with a weak sulphur solution which prevents rotting and repels birds and insects.

about the harvest: Once the grapes are sufficiently dehydrated, they are removed from the trellis for processing. This year the grapes were removed at between 4° and 6° B.

in the cellar : The grapes are kept overnight in the press. This extended period of skin contact greatly aids pressing the grapes which contain very little liquid at this point. The yield this year was approximately 70 litres of juice from 1 ton of grapes.

Following pressing, the juice is transferred to old 300 litre French oak barrels for natural fermentation and 6 months maturation on the gross lees. The component parts are kept separate until blending a few weeks prior to bottling.

