

Lammershoek Pinodoux 2005

This is a Port-style wine made from Pinotage wine. The wine is fortified with three year old pot still brandy and sweetened using natural grape concentrate. It is then transferred to 225 litre old French oak barrels for 40 months maturation. On the nose the wine shows rich fresh plum fruit aromas. On the palate there is red currant fruit which carries through from start to finish along with firm well integrated tannins which will allow the wine to age well. The wine has an ageing potential of up to 10 years. Pair with a rich chocolate dessert.

Bottled in 375 ml bottles.

Pair with ripe cheeses or riche chocolate desserts.

variety : Pinotage | Pinotage

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 16 % vol rs : 57.8 g/l pH : 3.90 ta : 5.6 g/l va : 0.61 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The Pinotage grapes for this wine are hand-picked from a low-yielding block at phenolic ripeness, cooled to 2° C for 24 hours and then hand sorted, destemmed and crushed.

about the harvest: The Pinotage grapes for this wine are hand-picked from a low-yielding block at phenolic ripeness.

in the cellar : Cold maceration follows cooling of the grapes for up to 72 hours in open top concrete fermenters. Fermentation takes place under controlled temperature conditions with no post-alcoholic fermentation extraction.

The mash is pressed and the wine, after settling, is fortified with three year old pot still brandy and natural grape concentrate. The wine is then racked to older French 225 litre barrels for 40 months maturation.

