

Lammershoek Chenin Blanc 2008

The wine is fresh and mineral on the nose with just a hint of crisp apples. Understated oak adds to complexity and there is a suggestion of richness so typical of Chenin Blanc out of the Paardeberg. The palate is fresher than its predecessors and cuts through the richness to produce a wine quite elegant. Good acidity adds lovely length to the finish. It shows the potential to age well over the next couple of years with complexity sure to develop further in the bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.28 % vol rs : 5.0 g/l pH : 3.16 ta : 6.0 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

AWC Vienna 2009 - Silver Medal

Online Wine Spectator - 86 points

John Platter 4 stars

ageing : The wine will be at its best after a year or two in bottle. As this vintage is more elegant than previous, there is the potential for good drinking for the next 5 or 6 years.

in the vineyard : Grapes are sourced from four vineyards on three different soil types and vary in age from 40 - 56 years. Grapes on the soils with the lowest moisture content ripen first and are harvested first, the average yield around 20hl/hectare.

The vineyards are currently being converted to sustainable and organic farming with a focus on getting soil and vine in balance. No chemical fertilizer has been applied in 5 years with organic composting preferred. The positive effect is reflected in the wine with an almost 0.5% drop in alcohol over the last couple of years - an indication of phenolic ripeness being achieved at lower sugar levels. We are therefore able to pick earlier.

about the harvest: Winter 2007 gave us 610mm of rain - wet by our standards. A mild February meant a longer ripening period which led to more elegant wines.

in the cellar : Grapes are kept in 20kg lugs and cooled to 2° C prior to a hand sort. The bunches are destemmed, the berries crushed and then pressed. After a light settling, the juice is transferred to a mixture of 300, 500 and 600 litre 2nd and 3rd fill French oak barrels for natural fermentation to commence. Racking is kept to a minimum during the 9 month maturation period. The component parts are kept separate prior to blending and bottling. The wine is biologically stabilized with no fining and filtration necessary.

