

## Lammershoek Syrah 2007

The relatively extreme climate of the Paardeberg along with our sandy, weathered granitic soils lends almost perfect growing conditions for the true expression of the Syrah grape. Lovely pepper and spice and intense dark berry fruit on the nose are not overpowered by a hint of oak. Fresh fruit dominates the palate with a lingering peppery finish. Firm tannins attest to the seriousness of the wine and will ensure it goes the distance. A fine example of the unique Paardeberg terroir - the wine can be likened to old-world examples out of the South of France rather than those from Australia.

**variety** : Shiraz | 100% Shiraz

**winery** : Lammershoek Farms & Winery

**winemaker** : Albert Ahrens

**wine of origin** : Swartland

**analysis** : alc : 14.67 % vol    rs : 1.6 g/l    pH : 3.65    ta : 5.6 g/l

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

**pack** : Bottle    **closure** : Cork

AWC Vienna 2009 - Gold Medal

JancisRobinson.com 18/20 points (tasted by Julia Harding MW)

2009 Decanter World Wine Awards - Commended

John Platter 4 stars 2010

**ageing** : The wine has an ageing potential of up to 10 years.

**in the vineyard** : Each Syrah bushvine has a pole planted alongside it to which its shoots are tied during the growing and bearing season. This ensures the benefits of the bushvine but keeps the limp shoots and bunches off the ground and out of the heat zone - a method that has proven a great success over the last few years. An average yield of 28hl/hectare is achieved by a strict suckering and green harvest programme.

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. Pesticide sprays have also been reduced to an absolute minimum.

**about the harvest**: Winter 2006 was cool with average rainfall after very dry years from 2003 - 2005. A mild early harvest led to elegant whites while a warm mid - end harvest resulted in rich ripe reds.

**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 transferred to 25hl open top wooden fermenters. The grapes are allowed to cold macerate for a couple of days before fermentation is allowed to commence. The wine is manually punched down 2-3 times a day to keep the cap and must in contact. An extended period of maceration follows fermentation before pressing. The wine is transferred to 500 litre French oak barrels, 50% of which are new, for malolactic fermentation and maturation. Following this the wine is biologically stabilized and bottled. No fining or filtration is necessary.

