

Lammershoek Tinta Barocca 2007

Warm, fragrant spice and red berry fruit on the nose. The wine has good weight without being heavy and firm tannins which will make it go the distance.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 13.96 % vol rs : 1.8 g/l pH : 3.73 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Good ageing potential for up to 10 years.

in the vineyard : The grapes for our Tinta Barocca are sourced from two vineyards (1969 & 1973) with an average low yield of around 30hl/ha. The soil is "poor", well-drained weathered granite sand, resulting in vines with low vigour and more concentrated berries.

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. Fungicide and 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.

The grapes are hand picked and cooled to 2° C for 24 hours prior to processing.

in the cellar : After cooling the grapes are hand sorted, destemmed, crushed and transferred to 25hl open top wooden fermenters ("stukvate") where it is left to cold macerate for 3 days before fermentation commences.

Fermentation takes place under controlled temperature conditions and is followed by four-five weeks of extended maceration after it is complete. After pressing, the wine is transferred to 225l French oak barrels (30% new) for malolactic fermentation and 15 months maturation. The wine bottled without fining or filtration.

