

## Lammershoek Roulette Blanc 2008

The nose shows hints of green apples and zesty citrus. The palate weight is wonderful-rich Paardeberg Chenin balanced beautifully by a zingy acid. The finish lasts forever. There is a slight increase in the Chardonnay component in 2008 which adds a lovely creaminess to the palate.

**variety :** Chenin Blanc | 48% Chenin Blanc, 41% Chardonnay, 11% Viognier

**winery :** Lammershoek Farms & Winery

**winemaker :** Albert Ahrens

**wine of origin :** Swartland

**analysis:** alc : 14.5 % vol    rs : 4 g/l    pH : 3.3    ta : 6 g/l

**type :** White    **style :** Dry

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

Platter 2010 4 ½ stars.

**ageing :** The wine will be at its best after 2-3 years in bottle but can be enjoyed for the next 5 years +.

**in the vineyard :** This blend is led by the star of the Paardeberg-Chenin Blanc. The yield off these very old (up to 50 years) dry land bush-vines is low at a maximum of 3, 5 tonnes a hectare. The Chardonnay component is also harvested from old dry land bush-vines while the Viognier is younger at seven years with a slightly higher yield of up to 5 tonnes per 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.

