

Lammershoek Pinotage 2007

The wine is rich with a red berry character prominent on the nose. A hint of oak and warm spices typical of reds out of the Paardeberg also impress. The wine is fresh and elegant with typical Pinotage tannin structure dominant on the finish. The wine is a more serious example of Pinotage and shows the ability to age well.

A wine for Pinotage lovers - it should be served at around 16° C and complements all meat, poultry and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.67 ta : 5 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine will age comfortably over the next 5 to 8 years.

in the vineyard : Grapes for this Pinotage were sourced from a West-facing bush vine vineyard planted in 1996. The yield was approximately 6 tons/ hectare. The soil is poor with low water retention ability which is perfect for early ripening Pinotage grapes. A judicious green harvesting programme is followed in the vineyards to ensure even ripeness at picking.

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.

in the cellar : The grapes are hand picked and cooled overnight before being hand sorted. After destemming and crushing, cold maceration follows for 72 hours before fermentation commences. Fermentation takes place in open top concrete tanks. The cap is kept wet by gentle manual punch downs-every effort is made to ensure soft extraction. Malolactic fermentation occurs in concrete tanks before the wine is transferred to 225 litre French oak barrels (20% new) for maturation for 12 months. The wine is bottled without fining or filtration.

