

Aprilskloof Red Red Wine 2006

This is a wine designed for wide appeal and everyday drinking. Very low sulphur levels further add to the appeal. Soft, ripe red fruit on the nose carries through to the palate where it is fresh and juicy but still complex with good, firm structure. Quite a different blend to the popular 2005, but loses none of its easy drinking likeability.

variety : Mourvedre | Mourvedre, Zinfandel, Syrah, Carignan, Pinotage, Grenache, Cabernet Sauvignon

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.65 ta : 4.8 g/l

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

pack : Bottle **closure :** Cork

ageing : Drinking well January 2010, will develop further up to 2012+.

in the vineyard : The vines are planted on low potential granitic soil with little or no irrigation. This leads to fewer more concentrated bunches with small berries. All the vineyards at Lammershoek are currently being converted to natural farming with a focus on getting soil and vine in balance. No chemical fertilizer has been applied to the soil in over 5 years with organic composting preferred. In 2009 no herbicides and no systemic fungicides were used to great success. More manual work is done in the vineyards to control weeds. This has had an almost immediate affect on the natural soil organisms and plants. We will continue in this trend in the coming years. With each passing year we are able to pick at lower sugar levels (lower alcohols) and still have perfectly ripe fruit.

about the harvest: Winter 2005 was the last in a series of very dry winters. The low rainfall led to smaller canopies and yields. The berries were small and concentrated leading to rich wines.

in the cellar : Grapes are hand-picked, delivered to the cellar and cooled for 24 hours before processing. After destemming and crushing a period of cold maceration follows for up to 72hours before fermentation commences. After controlled fermentation, the wine is pressed and transferred to concrete tanks for malolactic fermentation and then to older French oak barrels for maturation. All components are kept separate until blending prior to bottling.

