

Lammershoek Zinfandel / Syrah 2007

Initially spicy on the nose, followed by red cranberry fruit. Tasting in early 2010 reveals a soft entry with fruit dominating. The finish shows more spice and savoury tannins keep the wine together and indicate good ageing potential. Decanting recommended at this early stage. A serious wine and a good example of how well Zinfandel can perform in South Africa! An added bonus is the very low sulphur content.

variety : Zinfandel | 62% Zinfandel, 27% Syrah, 11% Cabernet Sauvignon

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.56 ta : 5.2 g/l

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

pack : Bottle **closure** : Cork

2009 John Platter Wine Guide - 4 stars

Wine Enthusiast - June 2010 - 87 points

ageing : Should reach its full potential by 2012 which is consistent with previous vintages.

in the vineyard : We have approximately 2 hectares of trellised Zinfandel. The vineyard is un-irrigated and low-yielding. The Syrah is mainly bushvine.

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. The vineyards are low-yielding (around 4-5 t/ ha).

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 concrete 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. Once fermentation is complete, the wine is transferred to a concrete tank for malolactic fermentation before being transferred to oak for maturation (18 months in a combination of old French and American oak).

