

Lammershoek Straw Wine 2009

The wine is a rich yellow gold and looks like runny honey in the glass. The nose shows dried apricots and nuttiness, raisins and a sweet richness - it smells like the sun! On the palate there is beautiful texture and viscosity with a honey and dried fruit sweetness. Mouth coating deliciousness set off by a tart zingy finish!

Bottled in 375 ml bottles.

variety : Chenin Blanc | 89% Chenin Blanc, 11% Hárslevelü

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 10.0 % vol rs : 300 g/l pH : 3.52 ta : 8.7 g/l

type : Dessert **style** : Sticky **wooded**

pack : Bottle **size** : 0 **closure** : Cork

Platter Guide 4½ stars

ageing : Drink now until 2018.

in the vineyard : The wine is made from low-yielding old Chenin Blanc and Harslévelü bush-vine grapes. The vines are un-irrigated and situated on decomposed granitic soils.

about the harvest: These grapes were picked at 'normal' ripeness (i.e. not left to accumulate sugar on the vine) and hung up on a specially designed trellis to dry for approx. 2 weeks until they resemble raisins. 2008 had a good, wet winter and early summer was mild. Heat waves appeared from the middle/late summer which did not affect our Chenin Blanc and Harslévelü too much.

in the cellar : The grapes were brought into the cellar and pressed overnight to yield as much juice from the 'raisins' as possible. The juice went into very old 300 litre French oak barrels for fermentation - no cultivated yeast was added. The fermentation stopped naturally at 10% alcohol. The wine spent approximately 9 months in barrel before being bottled.

Total production was in the region of 4500 bottles.

