

## Lammershoek Roulette 2007

The nose is spicy with rich, dark berry-like fruit dominant. The palate shows nice freshness and spiciness on entry, pleasant softness on the mid-palate and a firm, peppery finish. Fresh, red berry fruit is the dominant characteristic on taste.

**variety :** Shiraz | 48% Syrah, 25% Carignan, 20% Grenache, 5% Mourvèdre, 2% Viognier

**winery :** Lammershoek Farms & Winery

**winemaker :** Albert Ahrens

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol    rs : 2.5 g/l    pH : 3.64    ta : 5.0 g/l

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

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

Platter Guide 2010/ 2011 - 4½ stars

**ageing :** 10 Years.

**in the vineyard :** The Syrah, Grenache and Mourvedre components of this wine were approximately 12 years old at the time of picking. The Carignan is much older at 40 + years. All are farmed dry-land and only a small percentage of the grapes come from trellised vineyards.

Our sandy, decomposed granitic soils are perfect for the growing of such "Southern Rhone" varieties.

**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 :** Grapes were hand-picked and transferred to the cellar in 20kg crates before being de-stemmed and crushed. Fermentation took place in open-topped concrete fermenters. The wine was then pressed and transferred to barrel (older, 300 litre +) for malolactic fermentation and maturation. After blending the wine was stored in concrete tank for a few months before bottling.

