

## Lammershoek Roulette Blanc 2009

The nose shows old vine Chenin richness and complexity and Chardonnay minerality. Together they make up almost 80% of the wine. The palate is fresh and clean with a long finish; the mid-palate is creamy and softens the wine. 2009 takes it up a level - the wine is dry and the alcohol down by more than 1%.

**variety** : Chardonnay | 44% Chenin Blanc, 34% Chardonnay, 13% Viognier, 9% Clairette Blanche

**winery** : Lammershoek Farms & Winery

**winemaker** : Albert Ahrens

**wine of origin** : Swartland

**analysis** : alc : 13.28 % vol    rs : 1.4 g/l    pH : 3.48    ta : 5.1 g/l

**type** : White    **style** : Dry

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

Platter 2011 5 Stars.

**ageing** : Drink now to 5 years +.

**in the vineyard** : Our Chenin Blanc ranges from 45 - 65 years in age and is all bush-vine and farmed dry-land. Consequently the yield is low. The Chardonnay for the blend also comes from an old (40+ years) bush-vine vineyard called the 'Bossieveld' (small bush field). The Viognier comes from a younger, trellised block and the yields are slightly higher. The Clairette Blanche is also bush-vine.

The entire farm consists mainly of decomposed, granitic, sandy soil giving a mineral edginess to the wine. The age of the vines and the fact that they are farmed dry-land results in a delicate richness in the wine.

The vineyards are now farmed naturally with no herbicides and pesticides being applied. We are in the process of organic certification and should be certified by 2012. We believe this change in the vineyards has allowed us to pick at lower alcohols and produce much better, fresher wine.

**about the harvest**: Winter 2008 was relatively wet by our standards; approximately 550mm of rain fell. Temperatures leading up to harvest were mild with heat waves only occurring later in the summer.

**in the cellar** : The 2009 vintage was de-stemmed, crushed and pressed before going straight into 300, 500 and 600 litre barrels, mainly older. We ferment naturally and keep racking to a minimum during the nine month maturation period. The wine was blended a few weeks prior to bottling and kept in bottle for a year before release.

