

Lammershoek LAM Rose 2010

The colour is a very delicate pink "onion skin" colour, typical of the southern regions of France like Bandol or the southern Rhône. The palate shows big, clean acid and hints of strawberries. The wine is meant to be fresh and it certainly is with an alcohol of only 11.5%. This wine should be taken seriously, but not too seriously! A perfect "sorbet" between courses, or even between wine tastings. But best drunk as an aperitif.

variety : Shiraz | 100% Syrah

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Lammershoek

analysis : alc : 11.5 % vol rs : 1.5 g/l pH : 3.31 ta : 6.8 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing : 8 – 10 years

in the vineyard :

This Syrah vineyard is roughly 16 years old and lies on a bank of hard granite rock which naturally stresses the vineyard. It is farmed un-irrigated.

There is no specific recipe that we use; each vineyard block is treated according to its strengths and weaknesses. The vines are farmed organically, the ultimate goal to use biodynamic principles that work for us on our specific soils/climate.

about the harvest:

2010 was a great harvest for white and red varieties, but particularly the whites. The traditional heat waves that normally hit the Swartland arrived very late. The grapes were thus able to mature without losing their natural acidity with the onset of hot days and warmer nights. The same applies to the rose, as this wine was made like a white wine and obviously picked early (late January) in comparison to the other reds. Stable acidities and low natural pHs are testament to the hard work being put into the vineyards to retain the natural balance between vine and nature.

in the cellar :

Made in the traditional way – no juice bleeding, acidification or yeast added. The wine was pressed like a white wine and then fermented in old oak casks. The wine was left on its lees until bottling straight from barrel one year later.

