

Lammershoek LAM Syrah 2010

The most striking thing about the wine is its vibrant violet/ raspberry hue. This follows through on the palate where a high natural acidity is balanced with fresh opulent fruit. Garrigue-like (similar to Fynbos) smells are obvious on the nose reminding one of a wine from the Crozes Hermitage region.

variety : Shiraz | 100% Syrah

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Lammershoek

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.53 ta : 7.2 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : 6 - 10 years

in the vineyard : Farmed organically and dry-land (not irrigated). The soil is decomposed granite and the yield 4t/ha. A combination of trellised and bush vine vineyards was used. There are 9 different vineyard sites for Syrah on the farm, for this wine the vineyards are situated on the bottom of the 2 dominating slopes on Lammershoek roughly 150m above sea level. Vineyard age is between 8-18 years.

about the harvest: 2010 was a very good cooler than normal vintage with the annual heat waves only hitting us after the 18th of February, thus grape quality was exceptional. Harvest commenced on the 11th and ended on the 17th of February. Everything was picked early in the morning by hand into small 20kg crates then transferred directly to the cellar.

in the cellar : A very rough sorting was done to remove any over/ under ripe grapes and leaves from entering into the fermenting tank. The grapes were fermented in three large open-top concrete fermentors (8-10 ton tanks) for a period of 2-3 weeks depending on the tank. A large amount of whole bunches were used (45%) and the rest of the grapes destemmed uncrushed on top of this.

Any crushing was done by foot. No recipe was followed, but a philosophy of "no extraction" was taken, only pigeage by foot was done and a maximum of once a day. Otherwise the cap was kept wet by bucketing juice over the top. Pressed in a basket press, and then allowed to finish malo in old 225L casks. The wine was blended after 11 months into a large 9500L concrete tank where it stayed for another 7 months before being bottled un-fined and un-filtered.

