

Lammershoek LAM Pinotage 2010

The colour is very light and opaque, reminding one more of Pinot noir than Pinotage. A combination of aromas greets the nose, forever changing - red fruit combined with tobacco-like notes. The palate is very delicate and the tannins extremely fine and elegant. At just 13% alcohol the term drinkability is an understatement.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Lammershoek

analysis : alc : 13 % vol rs : 1.02 g/l pH : 3.72 ta : 7 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : 4 -5 years

in the vineyard : The grapes come from a 42 year old vineyard that is organically and dry-land farmed. The vineyard is about 250m above sea level on a north-west facing slope. The soil is all decomposed Lammershoek granite. Yield was about 4tons/ha.

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 25th of January, in the early morning. Everything was picked by hand into small 20kg crates.

in the cellar : The "problem" with Pinotage from this vineyard has always been an excessive amount of aggressive tannins combined with high alcohol; so we decided to use a combination of techniques to ferment the Pinotage to negate this. The first technique used was to foot stomp 1/3 of the volume (as for port) as whole bunches in open fermenters. Foot crushing was done until all the seeds formed a layer on the surface of the mash, roughly 5 hours. The mash was left to start fermentation.

Once fermentation commenced (after 5 days) the juice was pressed to old French casks where it completed alcoholic and malolactic fermentation. - The second technique was to ferment about 50% whole bunches with de-stemmed whole berries on top of this for about 7-8 days. The juice was then racked and pressed to old French casks to complete alcoholic and malolactic fermentation.

The two different wines were blended after one year into large old French demi-muids before being bottled un-fined and unfiltered 7 months later.

