

Lammershoek Syrah 2008

Typical Swartland Syrah. Spicy and meaty on the nose, firm and dense on the palate but with a fresh finish that lightens the wine and allows a long finish. The oak is well-integrated and unobtrusive.

variety : Shiraz | 100% Shiraz

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.6 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

4 Stars John Platter 2011

ageing : The wine benefits from decanting and shows the potential to age for a good few years.

in the vineyard : Each Syrah bushvine has a pole planted alongside it to which its shoots are tied during the growing and bearing season. This ensures the benefits of the bushvine but keeps the limp shoots and bunches off the ground - a method that has proven a great success over the last few years.

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 : De-stemmed and lightly crushed grapes were fermented in a combination of open-topped wooden fermenters and 500 litre barrels with the heads removed (30% new). The must was punched down by hand a couple of times a day. There was a two week period of extended maceration after fermentation. After pressing the wine was aged in 500 litre barrels before bottling.

