

## Lammershoek Roulette 2008

Typical Swartland flavours dominate the nose of this wine, the spiciness of the climate and granite based soils showing through. A rich palate is complemented by the freshness that Carignan and Grenache bring to the wine.

**variety :** Shiraz | 57% Syrah, 19% Carignan, 12% Grenache, 8% Mourvèdre, 4% Viognier

**winery :** Lammershoek Farms & Winery

**winemaker :** Albert Ahrens

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol    rs : 2.7 g/l    pH : 3.61    ta : 5.3 g/l

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

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

Platter Guide 2010/ 2011 - 4½ stars

**ageing :** 6 - 10 years

**in the vineyard :** Six separate vineyards were identified and used to create this blend. All dry-land farmed, 80% were bush-vine trained. The soils are decomposed granite and vary in altitude from 100 - 250m.

**about the harvest:** 2008 was a warm dry even vintage which had the capability to produce ripe powerful wines. The grapes were harvested by hand in the early morning between the 15th and 26th of February.

**in the cellar :** A very rough sorting was done to remove any over/under ripe grapes or leaves from entering into the fermentation tank. Fermented in three large open concrete fermenters (8-10 ton tanks) for a period of 3-4 weeks depending on the tank. No whole bunches were used, the grapes were de-stemmed and slightly crushed. *Pigeage* was done twice daily and the grapes were pressed off in the 2HI bag press once ready, then allowed to finish malo in old 225 litre casks. The wine was blended after 11 months into a large 9500 litre concrete tank where it stayed before being bottled un-fined and unfiltered.

