

Lammershoek Chenin Blanc 2009

Concentrated yellow colour of old-vine Chenin Blanc. Swartland spice on the nose along with fresh mineral edge. The wine is lighter on the palate than the colour and powerful nose suggest, but has a long lingering finish. Really nicely weighted and balanced.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.53 ta : 4.8 g/l

type : White **style :** Dry **body :** Light **taste :** Mineral **wooded**

pack : Bottle **closure :** Cork

John Platter 2011 - 4½ stars

ageing : 8+ years

in the vineyard : Our Chenin Blanc ranges from 45 - 65 years in age and is all bush-vine and farmed dry-land. Consequently the yield is low.

The entire farm consists mainly of decomposed, granitic, sandy soil giving a mineral edginess to the wine. The age of the vines and the fact that they are farmed dry-land results in a delicate richness in the wine.

The vineyards are now farmed naturally with no herbicides and pesticides being applied. We are in the process of organic certification and should be certified by 2012. We believe this change in the vineyards has allowed us to pick at lower alcohols and produce much better, fresher wine.

about the harvest: Winter 2008 was relatively wet by our standards; approximately 550mm of rain fell. Temperatures leading up to harvest were mild with heat waves only occurring later in the summer.

in the cellar : The 2009 vintage was de-stemmed, crushed and pressed before going straight into 300, 500 and 600 litre barrels, mainly older. We ferment naturally and keep racking to a minimum during the nine month maturation period. The wine was blended a few weeks prior to bottling and kept in bottle for a year before release.

