

Lammershoek Cellar Foot Hárslevelű 2010

Lime green in colour with a golden tinge. Initial notes of spice and herbs appear on the nose, quite similar to Syrah. These blow off after time and more subtle elegant perfumes arise. The acidity is naturally high and this will allow the wine to age for quite some time. The high mineral notes on the mouth leave an extremely long finish unlike any other wine from this country.

variety : Hárslevelű | 100% Hárslevelű

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 12 % vol rs : 1.0 g/l pH : 3.18 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : This wine is made from a 0.7ha block of 42 year old vines planted here at Lammershoek by Pongrácz himself. The site is north-west facing and has a lot of the exposed Lammershoek granite which is abundant in the Paardeberg. The bushvines are farmed dry-land and organically.

about the harvest: 2010 was a very cool growing season dominated by high rainfall in late October. It was an extremely good grape growing year and acids were naturally very high because of the cool temperatures leading up to harvest. Picked on taste, the grapes came in at a potential alcohol of 12%. Like all the grapes on the farm they were harvested by hand in small 20kg lug boxes on the 25th of January. Yields of between 3-4 tons/ha were achieved.

in the cellar : The grapes were picked purely on taste, as all our grapes are, resulting in a wine that is a healthy 12% in alcohol. The whole bunches were pressed by foot in a basket press and then the juice poured directly into a 600l 5th fill French cask without settling or clarification of any kind. No yeasts or other additives were added at any stage and the wine was made completely without the use of sulphur dioxide (even at bottling). Malolactic fermentation was completed and the wine has a resulting 1g of residual sugar and a natural acidity of 6.5g/l.

The wine aged in barrel on its original lees without racking for 18 months before bottling without fining and filtering (directly from barrel).

Initially the fermentation smells were very similar to that of Syrah - very spicy. This spiciness is a character that remains on the finished wine and is noticeable on many other Hárslevelű's from Hungary whether they come from Somló or Tokaji and is a definite trait of the grape.

Just 750 bottles were made.

