

Lammershoek Chenin Blanc 2010

Lots of texture on the palate is defined by the fresh acidity which blends the different flavours together. Typical garrigue (Fynbos) like nose, lots of herbs and aromas to play with.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.36 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

ageing : 6 - 10 years

in the vineyard : Farmed organically. All the vineyards are bush-vine trained and dry-land farmed. There are 18 individual vineyard sites of Chenin blanc, the youngest vines being 40 and the oldest 49 years of age. Yields are naturally low.

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. Grape quality was exceptional. Harvest commenced on the 1st and ended on the 6th of February. Everything was picked early in the morning by hand into small 20kg crates then transferred directly to the cellar by Anna Kretzel on her tractor.

in the cellar : All the grapes were pressed whole bunch in a small 2hl bag press and basket press. Separation of the different juices was done to allow for blending at a later stage. Different vineyards are treated differently according to site and soil. But the “better” vineyards are pressed by foot in a basket press then blended into the final blend later. Natural yeasts were used, nothing was added and nothing taken away. Small amounts of sulphur were applied at bottling. The wine was aged in old wood casks for 12 months before a further 6 in concrete tank.

