

LAM Pinotage 2011

The colour is very light and slightly opaque, reminding one more of Pinot noir than Pinotage. A combination of aromas greets the nose, forever changing – red fruit combined with tobacco-like notes. The palate is very delicate and the tannins extremely fine and elegant. At just 13.5% alcohol the term drinkability is an understatement.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Lammershoek

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.73 ta : 6.3 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : 4 -5 years

in the vineyard : The grapes come from 20 and 42 year old vineyards that are organically and dry-land farmed. The vineyard is about 250m above sea level on a north-west facing slope. The soil is all decomposed Lammershoek granite. Yield was about 4tons/ha.

about the harvest: 2011 was a tricky year. The vintage followed on from a very dry winter and a cool growing season was followed by an abrupt passage of very warm/hot weather from January through February. Luckily there was hardly any sun damage and this made for a smooth harvesting process. The grapes were picked by hand in small 20kg lugs. Harvesting for this wine commenced on the 25th of January and ended on the 8th of February.

in the cellar : We learnt from our 2010 vintage that less extraction on our Pinotage achieved better results. We fermented about 50% whole bunches with de-stemmed whole berries on top of this for about 7-8 days. The juice was then racked and pressed to old French casks to complete alcoholic and malolactic fermentation. The wine was then racked to large 2000L foudre after 6 months where it aged for a total period of 15 months before being bottled un-fined and unfiltered

