

LAM Rosé 2011

The colour is a very delicate pink "onion skin" colour, typical of the southern regions of France such as Bandol or areas of the southern Rhone. A strong backbone of acidity is softened by maturation in very old oak and hints of strawberries and Syrah spice. A low alcohol of 11.5% and huge freshness means the wine can be drunk with zest. This is a wine that should be taken seriously, but not too seriously! Use it as a sorbet between courses or just enjoy it as an aperitif.

variety : Shiraz | 100% Syrah

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Lammershoek

analysis : alc : 11.5 % vol rs : 1.4 g/l pH : 3.35 ta : 6.4 g/l

type : Rose **style** : Sweet **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : 8 - 10 years

in the vineyard : Farmed dry-land, thus no irrigation. The bushvines are approximately 20 years old and are situated on a big bank of hard granite rock which naturally stresses the vineyard.

There is no specific recipe that we use; each vineyard block is treated according to its strengths and weaknesses. The vines are farmed organically; the ultimate goal is to use biodynamic principles that work for us on our specific soils/climate.

about the harvest: 2011 was challenging due to the fact that we had intense heat early on in January which created small berries and lowered the yield. Nevertheless, both flavour and acidity were intensified which is evident in the wine.

in the cellar : Made in the ancient way - no juice bleeding, acidification or yeast addition. The wine was pressed like a white wine (whole bunches in a basket press where the only skin contact took place) then fermented in old oak casks. The wine was left there to mature for 11 months before bottling un-fined and unfiltered straight from barrel.

