

Lammershoek Roulette Blanc 2010

White stone fruit aromas are predominant early upon opening. These subside as the typical old vine honeyed Chenin aromas push through once the bottle has been open a while. There is a strong core of natural acidity which will allow the wine to age very beautifully.

variety : Chardonnay | 41% Chenin Blanc, 37% Chardonnay, 18% Viognier, 4% Clairette

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.38 ta : 5.6 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

Platter 2011 5 Stars.

ageing : Drink 2011 - 2016+

in the vineyard : All the vines are bush vines, ranging from 15 - 45 years of age all dry-land farmed. Yields range from 3 - 4 tons/ha. The vines are all on decomposed Lammershoek granite which imparts its typical minerality into the grapes. Farmed organically.

about the harvest: A cool January and growing season preceded the harvest in February, resulting in grapes with plenty of freshness and complexity. Picked by hand in small 20kg crates in the early morning to ensure cool grapes. It was a great vintage for white wines on the farm.

in the cellar : The grapes were pressed with a combination of foot pressing in a basket press and a pneumatic bag press. All the grapes were pressed whole bunch with no or little rotation of the press to ensure only the best juice is separated and kept. Pressed directly into 300 - 600 litre old French casks where the juice is fermented and aged for 12 months on its gross lees. The barrels were then blended and placed in a 9500 litre concrete tank where it aged for another 5 months on its fine lees before being bottled un-fined and unfiltered.

