

Lammershoek Cellar Foot 'The Straw' 2010

Obvious honey and dried fruit aromas dominate the nose and palate, but a clean line of natural acidity punches its way through the sweetness. Alcohol is very low at just 8%.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 8.0 % vol

type : Dessert **style :** Sweet

pack : Bottle **size :** 0 **closure :** Cork

• 4½ stars - Platter Guide 2013

in the vineyard : Farmed dryland, thus no irrigation. The Chenin Blanc vines are between 40 – 55 years old. The bush vines are cropped according to what we feel each vine can handle without harming the eventual quality of the grape, thus some bushes yield more than the next according to the particular vigor of the vine. There is no specific recipe that we use; each vineyard block is treated according to its strengths and weaknesses.

The 2010 straw wine was selected from three different vineyard blocks.

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: 2010 was a great harvest for white and red varieties, but particularly the whites. The traditional heat waves that normally hit the Swartland arrived very late. The grapes were thus able to mature without losing their natural acidity with the onset of hot days and warm nights.

Harvesting of Chenin Blanc thus commenced in the latter stages of January and ended in the first week of February. Stable acidities and low natural pHs are testament to the hard work being put into the vineyards to retain the natural balance between vine and nature.

in the cellar : The grapes were harvested on taste with a preference for high natural acidity in order to concentrate both acidity and sugar through the drying process. The grapes were picked and dried under indirect sunlight on a system of wires until the potential alcohol/sugar was realized. The dried grapes were then taken into the cellar, crushed and left in a bin to macerate for 5 days before being pressed slowly in the 20hl bag press for seven days. Each day a bucket of "juice" was taken off and fermented separately in different barrels.

