

## Lammershoek Roulette 2010

Typical Swartland flavours dominate the nose of this wine, the spiciness of the climate and granite based soils showing through. A rich palate is complimented by the freshness that Carignan and Grenache bring to the wine.

**variety** : Shiraz | 66% Syrah, 23% Carignan, 11% Grenache

**winery** : Lammershoek Farms & Winery

**winemaker** : Craig Hawkins

**wine of origin** : Swartland

**analysis** : alc : 13.5 % vol   rs : 1.3 g/l   pH : 3.53   ta : 7.0 g/l

**type** : Red   **style** : Dry   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : 6 - 10 years

**in the vineyard** : Farmed dry-land, thus not irrigated. The Syrah vines are roughly 19 years old, the Carignan is 39 years of age and the Grenache vines are 15 years of age. All the vines are bush vines and all the vineyards lie on a big bank of hard granite rock, which naturally stresses these vineyards. There are 4 different sites of Syrah which are co fermented and then blended with the Carignan and Grenache vineyards. 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 to use biodynamic principles that work for us on our specific soils/climate.

**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 9th and ended on the 25th of February for the varieties used in this blend. 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** : A very rough sorting was done to remove any over/under ripe grapes or leaves from entering into the fermentation tank. The grapes were fermented in three open concrete fermenters (5 - 6 ton tanks) for a period of 2 - 4 weeks, depending on the tank. Uup to 60 %whole bunches were used depending on the variety. The grapes not used for whole bunch fermentation were de-stemmed and slightly crushed. Pigeage was done twice daily and the grapes were pressed off in a basket press once ready, then allowed to finish malo in old 500L casks. The wine was blended after 11 months into a large 9500 litre concrete tank where it stayed before being bottled un-fined and unfiltered.

