wine.co.za
easiest way to buy wine

LAM Syrah Rosé 2012

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% and huge freshness means the wine can be drunk early. 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. The 2012 is by far our best Rosé yet.



variety : Shiraz | 100% Syrah
winery : Lammershoek Farms & Winery
winemaker : Craig Hawkins
wine of origin : Lammershoek
analysis : **alc :** 11.0 % vol **rs :** 1.7 g/l **pH :** 3.17 **ta :** 6.3 g/l
type : Rose **style :** Sweet **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : 8 - 10 years

in the vineyard : Farmed dry-land, thus no irrigation. The bushvines are approximately 21 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: 2012 was a very challenging vintage. Cool dry weather allowed a slow even growing season, but this was abruptly interrupted by severe heat in early January with no rain for 3-4 months. This made conditions extremely difficult and yields were thus naturally low. Important decisions needed to be made in the vineyard of when to harvest the grapes so to allow enough material to be extracted into the final wine without allowing any unripe or over ripe flavours due to the heat. Our Rose is the first wine to be harvested in middle to late January and thus the vines were not as badly affected by the heat.

in the cellar : 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. We do however blend the wine after malolactic is finished and the wine is then put back on its original lees.