wine.co.za
easiest way to buy wine

Cellar Foot Mourvèdre 2011

Herbal and "garrigue"-like aromas are the first to appear after opening a bottle. These subside after a few hours giving rise to much more intense dark fruit. The palate is very intense because of the grape's natural tendency towards higher acidity and tannin structure. Think savoury, spicy and earthy flavours. The wine benefits from decanting at this stage but has great ageing potential.



variety : Mourvedre | 100% Mourvèdre
winery : Lammershoek Farms & Winery
winemaker : Craig Hawkins
wine of origin : West Coast
analysis : **alc :** 13.5 % vol **rs :** 2.8 g/l **pH :** 3.61 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

ageing : 10+ Years

in the vineyard : The wine was made from a single block of 0.9ha; the bushvines are 15 years of age. The block is situated on a north west facing slope on Lammershoek granite and is farmed dry-land and organically. There is a high amount of exposed granite in the vineyard which we like to think is clearly carried through into the wine.

about the harvest: 2011 was challenging in the fact that we had intense heat early on in January which created small berries that were packed with concentration but not in the volume we were looking for. Nevertheless both flavour and acidity were intensified which is evident in the high acidity of the wine. Harvested on the 16th February.

in the cellar : The grapes were fermented in an open wooden fermenter with 100% whole bunches. To release some juice for fermentation the grapes were lightly foot trodden and then left to ferment spontaneously. Pigeage (manual working of the cap) by foot was done only when needed; there is no recipe for making wine. We rather let the tank tell us when it is the right time to work the cap or mix the juice.

The purpose of the stems is to add another taste dimension and 'tension' to the wine. Fermentation on the skins was not very long and the juice was pressed off on taste (in this case it was only 10 days) into old 500l casks where malolactic and any other fermentation was finished off. A small amount of sulphur (15ppm) was added after one year and the wine was never racked off its gross lees but rather blended and then put back on the original lees in the same casks.