

Lammershoek LAM Pinotage 2013

The colour is very light and slightly opaque, reminding one more of Pinot noir than Pinotage. A combination of aromas greets the nose, forever changing – red fruit combined with tobacco-like notes. The palate is very delicate and the tannins extremely fine and elegant. At just 12.5% alcohol the term drinkability is an understatement.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin :

analysis : alc : 12.5 % vol rs : 1 g/l pH : 3.72 ta : 5.4 g/l

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

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

ageing : 4 - 5 years

in the vineyard : The grapes come from 21 and 43 year old vineyards that are organically and dry-land farmed. The vineyard is about 250m above sea level on a north-west facing slope. The soil is all decomposed Lammershoek granite. Yield was about 4tons/ha.

about the harvest: The 2013 harvest was preceded by one of the wettest winters in the last decade. This was a very good thing as it allowed a longer, more balanced growing season enabling the vineyards to grow without stressing as much as in the 2011 and 2012 vintages. The grapes were harvested on the 25th, 26th and 28th of January by hand. The pH's (because of the extra water in the soil and the vines not stressing as much) were slightly higher than usual but stable. We picked slightly earlier to counter the Pinotage tendency to higher pH.

in the cellar : We pressed 20% of the vineyard as “rose” to blend back later for a lower natural pH and more acidity. The rest of the vineyard was 30% whole bunch fermented and the remainder was de-stemmed whole berry on top of this. Fermentation on the skins was a maximum of 8 days before pressing and ageing the wine in 5000L foudre, 9400L concrete tank and 225L barrels.

