

Lammershoek LAM Syrah 2013

The most striking thing about the wine is its vibrant raspberry hue. This follows through on the palate where a high natural acidity is balanced with fresh, opulent fruit. In previous vintages the LAM Syrah had very garrigue-like notes where the 2013 vintage is purer in fruit and spice. Very clean and elegant.

variety : Shiraz | 100% Syrah

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin :

analysis : alc : 12.5 % vol rs : 1.7 g/l pH : 3.54 ta : 6.38 g/l so2 : 30 mg/l fso2 : 5 mg/l

type : Red **style :** Dry **taste :** Fruity **wooded**

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

ageing : 5 - 10 years

in the vineyard : Farmed organically and dry-land (not irrigated). The soil is decomposed granite and the yield 4t/ha. A combination of trellised and bushvine vineyards was used. There are 9 different vineyard sites for Syrah on the farm – for this wine the vineyards are situated on the bottom of the two dominating slopes on Lammershoek roughly 150m above sea level. Vineyard age is between 10-20 years.

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 4th, 5th and 6th of February 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 like to think that this difference in pH (of about 0.2) makes the wine more accessible earlier on.

in the cellar : A very rough sorting was done to remove any over/ under ripe grape bunches and leaves from entering the fermentation tank. The grapes were fermented in three large open-top concrete fermenters (8-10 ton tanks) for a period of 2-3 weeks depending on the tank. A large percentage of whole bunches was used (60-70%) and the rest of the grapes de-stemmed whole on top of this. Any crushing was done by foot. No recipe was followed, but a philosophy of "minimum extraction" was taken, only pigeage by foot was done and a maximum of once a day. Otherwise the cap was kept wet by bucketing juice over the top. The grapes were pressed in a basket press and then allowed to finish malo in old 2000L Foudre. The wine was blended after 11 months and bottled.

