wine.co.za
easiest way to buy wine

# Lammershoek LAM Syrah Rosé 2013

The colour is a very delicate pink "onion skin" colour, typical of rose in 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 with hints of strawberries and Syrah spice. A low alcohol of 11.5% and huge freshness means the wine can be drunk with abandon. This is a rose that should be taken seriously, but not too seriously! Use it as a sorbet between courses or just enjoy it as an aperitif.

**variety :** Shiraz | 100% Syrah
**winery :** Lammershoek Farms & Winery
**winemaker :** Craig Hawkins
**wine of origin :**
**analysis :** **alc :** 11.5 % vol **rs :** 1.0 g/l **pH :** 3.19 **ta :** 6.5 g/l **so2 :** 7 mg/l **fso2 :** 1 mg/l
**type :** Rose **style :** Sweet **taste :** Fruity **wooded**
**pack :** Bottle **size :** 0 **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:** 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 the 2011 and 2012 vintages. The grapes were harvested by hand on the 28th and 30th of January. The pH, 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 this difference in pH of about 0.2 makes the wine more accessible earlier on.

**in the cellar :** Made in the ancient way – no juice bleeding, acidification or yeast addition. 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.

