

Lammershoek Roulette 2011

Typical Swartland garrigue-like (Fynbos) and spice aromas dominate the nose of this wine. This is also apparent on the palate as the wine is spicy but also fresh with a bright red fruit character. This is offset by the typical "chalky" tannin we get from the granite soils of the Paardeberg.

variety : Shiraz | Syrah 53%, Carignan 31%, Grenache 16%

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13 % vol rs : 1.8 g/l pH : 3.69 ta : 6.5 g/l

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

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

• 90 points - Wine Advocate

ageing : 6 - 10 yearsbr /

in the vineyard : Farmed dryland, thus no irrigation. The Syrah vines are roughly 19 years old, the Carignan is 40 years of age and the Grenache vines are 16 years of age. All the vines are bush vines and all the vineyards lie on a big bank of hard granite rock, which naturally stresses these vineyards. There are four different sites of Syrah which are co-fermented and then blended with the Carignan and Grenache vineyards. 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 to use biodynamic principles that work for us on our specific soils and climate.

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 the volume we were looking for.

in the cellar : A very rough sorting was done to remove any over/under ripe grapes or leaves from entering into the fermentation tank. The grapes were fermented in three open concrete fermenters (5-6 ton tanks) for a period of 2-3 weeks depending on the tank. Up to 60 % whole bunches were used depending on the variety. The grapes not used for whole bunch fermentation were de-stemmed and slightly crushed. Pigeage was done twice daily and the grapes were pressed off in a basket press once ready, and then allowed to finish malo in old 500L casks. The wine was blended after 11 months into a large 9500L concrete tank where it stayed before being bottled un-fined and unfiltered.

