

Lammershoek Chenin Blanc 2011

The wine has a lovely concentrated golden colour from old bushvine vineyards. Typical garrigue-like (Fynbos) character on the nose and a bit of Swartland granite spice. Lots of texture on the palate is defined by the fresh acidity which balances the wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.36 ta : 6.0 g/l

type : White **style :** Dry **body :** Light **taste :** Mineral **wooded**

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

- 4½ stars - Platter Guide 2013
- 91 points - Wine Advocate

ageing : 6 - 10 years

in the vineyard : Farmed organically. All the vineyards are bush-vine trained and dry-land farmed. There are 18 individual vineyard sites of Chenin Blanc, the youngest vines being 40 and the oldest 49 years of age. Yields are naturally low.

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 in tiny volumes. Nevertheless both flavour and acidity were intensified which is evident in the high natural acidity of the wine. Harvest commenced on the 29th of January and ended on the 7th of February for the Chenin Blanc vineyards.

in the cellar : All the grapes were pressed whole bunch in a small 2hl bag press and basket press. Separation of the different juices was done to allow for blending at a later stage. Different vineyards are treated differently according to site and soil. But the "better" vineyards are pressed by foot in a basket press then blended into the final blend later. Natural yeasts were used, nothing was added and nothing taken away. Small amounts of sulphur were applied at bottling. The wine was aged in old wood casks for 11 months before a further seven months in large 2500L Foudre.

