

Lammershoek Syrah 2010

The wine is fresh with great fruit purity and length, garrigue-like elements on the nose and a general lightness of touch. More Cornas than Swartland. Very different in style from what went before.

variety : Shiraz | 100% Shiraz

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 1.1 g/l pH : 3.66 ta : 7.1 g/l

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

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

- 94 points - Wine Advocate
- 93 points - Wine Advocate (2011 - still to be released)

"The wonderful 2010 Syrah is open tank fermented in concrete and wood, then aged in 2000-liter foudres for 18 months, bottled un-fined and unfiltered. It has a bright but funky nose with dark cherries, sloe, fresh date and raisin that is beautifully defined. The palate is smooth and sensual on the entry with bewitching purity and precision. It is not a powerful Syrah, but one that walks a tightrope so gracefully and so naturally towards its brilliantly poised finish. This is a stunning Syrah from Craig Hawkins. Drink now-2020."

"That Craig Hawkins - he's a clever young chap. Stirring up trouble with his natural wine... he is just the kind of winemaker that is making Swartland and South Africa so exciting. If you want safe, conservative, dependable wines, there are other producers that I would guide you to. But if wine is not only a sensory, but intellectual pleasure than you should go directly to Lammershoek and see what the fuss is about. "

- 4 stars - Platter Guide 2013

ageing : 10+ yearsbr /

in the vineyard : Farmed dry-land, thus not irrigated. There are 9 different Syrah vineyards on the farm; this wine is a selection of 3 different vineyard sites. All the vineyards consist of decomposed Lammershoek granite, (Lammershoek being the classified granite type), with varying amounts of available water being allowed through the different clay types which exist below the soil surface. This difference is transmitted into the grape and ultimately determines our selection of which vineyard will go where in the cellar, as varying amounts of 'stress' and minerals in the soil provide varying amounts of depth and perceived minerality (for us acidity) in the grape and wine. 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: 2010 was a very cool growing season dominated by high rainfall in late October. It was an extremely good grape growing year and acids were naturally very high because of the cool temperatures leading up to harvest. Picked on taste, the grapes came in at a potential alcohol of 13.5%. Like all the grapes on the farm they were harvested by hand in small 20kg lug boxes. Yields of between 3 - 4tons/ha were achieved.

in the cellar : Grapes were hand-sorted for any 'under ripe' bunches then placed into wooden foudre for fermentation. They were partially whole-bunch fermented (naturally) and extraction was kept a minimum. Like all our reds it was never pumped over and a maximum of 3-4 *pigeages* was done over its entire skin maceration. Matured in 2000 litre old wooden *foudre* for 24 months. No additions apart from SO₂. Bottled un-fined and unfiltered.

