

Lammershoek Cellar Foot Hárslevelü 2013

Lime green in colour with a golden tinge. Initial notes of spice and herbs appear on the nose, quite similar to Syrah. This softens after time and a more subtle, elegant perfume comes through. The mineral notes on the mouth leave an extremely long, nutty finish. We think this is our best Hárslevelü yet and love the hints of Muscat-like aromas and flavours that appear from time to time.

variety : Hárslevelü | 100% Hárslevelü

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 12 % vol rs : 1.7 g/l pH : 3.47 ta : 5.2 g/l so2 : 25 mg/l fso2 : 6 mg/l

type : White **style** : Dry **taste** : Herbaceous

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

ageing : 5-10+ years

in the vineyard : This wine is made from a 0.7ha block of 32 year old vines planted here at Lammershoek by Pongrácz himself. The site is north-west facing and has a lot of the exposed Lammershoek granite which is abundant in the Paardeberg. The bush vines are farmed dry-land and organically.

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 30th 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 that this difference in pH of about 0.2 makes the wine more accessible earlier on.

in the cellar : The grapes were picked purely on taste, as all our grapes are, resulting in a wine that is a healthy 12% in alcohol. The whole bunches were pressed by foot in a basket press and then the juice poured directly into 600L and 300L 6th fill French casks without settling or clarification of any kind. No yeasts or other additives were added at any stage. Malolactic fermentation was completed and the wine has a resulting 1.7g of residual sugar and a natural acidity of 5.2g/l. The wine aged in barrel on its original lees without racking for 12 months before bottling without fining and filtering (directly from barrel). 1200 bottles produced.

