

Lammershoek Cellar Foot Petty Cash 2012

Very spicy and typical Hárslevelű notes confront the nose; there is a good deal of gas on the wine which accentuates the playfulness of both acid and sugar in the mouth. This is a happy wine.

variety : Hárslevelű | 100% Hárslevelű

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 10.5 % vol rs : 13.4 g/l pH : 3.4 ta : 4.6 g/l so2 : 3 mg/l

type : White **taste :** Mineral

pack : Bottle **size :** 750ml **closure :** Screwcap

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: 2012 was one of the most challenging vintages we have had. Cool dry weather allowed a slow even growing season, but this abruptly interrupted by severe heat in early January with no rains for 3-4 months. This made conditions extremely difficult and yields were thus naturally low. Important decisions needed to be made in the vineyard of when to harvest the grapes so to allow enough material to be extracted into the final wine without allowing any unripe or over ripe flavours due to the heat. Luckily Hárslevelű is an early ripening variety.

The grapes were picked purely on taste, as all our grapes are, resulting in a wine that is a healthy 10.5% in alcohol.

in the cellar : The whole bunches were pressed by foot in a basket press and then the juice poured directly into tank. The juice was settled a number of times before and during fermentation as this is critical to having as little sediment in bottle as possible when it comes to degorging the wine. It is not an MCC as fermenting juice is bottled at roughly 40g/l sugar with a crown cap. The wine is then allowed to finish fermentation in bottle and the pressure build up stops fermentation with a resulting wine that has 10.5% alcohol and slight residual sugar. After 12 months the bottles are riddled and the wine is then disgorged and topped with the same wine before it is crown capped again and sold!

No yeasts or other additives were added at any stage and the wine was made completely without the use of sulphur dioxide (even at bottling). Malolactic fermentation was completed.

