

Lammershoek Chenin Blanc 2013

Probably our best effort to date. The wine is slightly richer than its predecessors in 2011 and 2012 with a honeyed note on the nose along with garrigue and spice notes. On the palate sweet fruit and generous texture are balanced by fresh, moreish acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 3.38 ta : 6.0 g/l va : 40 g/l

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

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

ageing : +10 years

in the vineyard : The Chenin bushvines are farmed dry-land and organically according to the vineyard's requirements. Poor decomposed granite soils naturally stress the vines helping to create the tension we are looking for in the wine.

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 on the 28th and 30th of January by hand.

in the cellar : All the grapes were pressed whole bunch in a small 2hl bag press and basket press, the juices kept separate for blending at a later stage. Fermentation and malolactic fermentation occurred in old French barrels ranging from 300l to 600l in size. After approx. seven months the wine was blended on taste alone and transferred to 2 2500l foudre for further ageing (approx. 11 months). Bottled unfiltered and unfiltered.

