

Lammershoek Cellar Foot Orange Wine 2013

The first orange wine from Lammershoek! Made from a 33 year old Sauvignon Blanc vineyard, the nose is dominated by subtle Muscat-like aromas, wild herbs and a touch of spice. Soft tannins are balanced by a healthy acidity and juicy fruit.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Malmesbury

analysis : alc : 11.5 % vol rs : 1.4 g/l pH : 3.63 ta : 5.1 g/l so2 : 19 mg/l

type : White

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

ageing : +10years

in the vineyard : Farmed dry-land, thus not irrigated. The bushvines are roughly 33 year old. Farmed organically according to the vineyard's requirements.

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 in the 2011 and 2012 vintages.

in the cellar : The grapes were partially de-stemmed (about 60%), and the rest whole bunch trodden into small 1000L fermentors. The wine was fermented nearly dry for about 4 weeks and then pressed in a basket press. It was allowed to finish fermentation and malolactic fermentation in old 300L French wooden casks. The wine was aged for 1 year on its lees before being bottled unfiltered and unfiltered with an addition of 15ppm SO2 at bottling.

