

Lammershoek The Innocent White Blend 2015

A delicious everyday drinking wine. A fresh wine with hints of quince, pear and zesty lemon and lime flavours. A full mouth feel with a lingering aftertaste and crisp acidity. A perfect blend of Swartland Chenin Blanc, Sauvignon Blanc, Hárslevelü, Chardonnay and Viognier.

COLOUR: Bright straw colour white.

NOSE: Fresh crisp fruit, floral tones, rose petals and hints of spice.

PALATE: Fresh, fruity and crisp upfront palate with a soft and rounded mid palate that lingers on long after tasting.

variety : Chenin Blanc | 59% Chenin Blanc, 16% Sauvignon Blanc, 12% Hárslevelü, 8% Chardonnay, 5% Viognier

winery : Lammershoek Farms & Winery

winemaker : Schalk Oppermann

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.39 ta : 5.2 g/l

type : White **body :** Full **taste :** Fragrant

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

in the vineyard : Farmed dry-land, thus not irrigated. All grapes used are from our vineyards. The Chenin vines are roughly 44-year-old bush vines. The Viognier, Chardonnay, Hárslevelü and Sauvignon Blanc are also grown on varying degrees of decomposed granite but on opposite slopes of the valley, thus different ripening patterns can be observed and there is more to play with in the cellar.

in the cellar : There is no specific recipe that we use; each vineyard block is treated according to its strengths and weaknesses. The grapes are hand-harvested into small 20kg lugs in the early morning, cooled overnight before the grapes are hand-sorted. Each component of the blend was kept separate during the wine-making process. After aging the wines for 5 months in old French oak barrels, wooden foudres and concrete tanks the final blend was made and bottled.

