

Lammershoek The Innocent Red Blend 2015

A well-balanced and elegant blend capturing the Swartland Terroir. Delicious aromas of fresh fruit rounded off with spicy undertones. A rewarding after-taste with a lingering mouth feel.

COLOUR: Bright Ruby Red

NOSE: Dark Fruit, Spices with hints of Cacao.

PALATE: At first you will find a soft and rounded mouthfeel with a ripe and lingering tannin structure towards the end.

variety : Shiraz | 53% Syrah, 21% Pinotage, 13% Zinfandel, 7% Mourvedre, 4% Carignan, 1% Grenache, 1% Chenin Blanc

winery : Lammershoek Farms & Winery

winemaker : Schalk Oppermann

wine of origin : Swartland

analysis : alc : 13.52 % vol rs : 2.1 g/l pH : 3.57 ta : 5.6 g/l

type : Red **wooded**

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

in the vineyard : Farmed dryland, thus no irrigation. All the vines are old bush vines between 15-50 years old.

in the cellar : The wines were handled separately in the cellar and the final blend made up from different barrels. A very rough sorting was done to remove any over/underripe grapes or leaves from entering into the fermentation tank. The grapes were fermented in various vessels ranging from open concrete fermenters, wooden foudres and barrels for a period of 2-3 weeks with some post-fermentation extended maceration on the skins before pressing. In some cases up to 60% whole bunches were used depending on the variety. The grapes not used for whole bunch fermentation were de-stemmed and slightly crushed before going to tank. The wines were aged in a combination of concrete tanks and wooden foudres before careful blending and bottling after the 11 months. No new oak was used.

