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Lammershoek Libero No. 5 2015 BY FRANZ BECKENBAUER

A well-balanced and elegant blend capturing the Swartland terroir. Delicious aromas of fresh fruit rounded off with hints of spicy undertones and refined tannins on the palate. This wine is carefully crafted, blended and endorsed by Franz Beckenbauer.

COLOUR: Vibrant ruby
NOSE: Sweet red berry fl avours with a hint of ground white pepper
PALATE: Phenolic ripe and refi ned tannin structure with a delicious cassis fl avour and a smooth and lingering aftertaste

variety : Shiraz | 77% Syrah, 12% Carignan, 7% Grenache, 3% Viognier, 1% Chenin Blanc
winery : Lammershoek Farms & Winery
winemaker : Schalk Oppermann
wine of origin : Swartland
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.59 **ta :** 5.4 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Farmed dry-land, thus not irrigated. All the vines are bush vines, aged between 30-45 years. The vines are planted on “Lammershoek decomposed granite soil”. The grapes were selected from our best performing vineyards.

about the harvest: These highly-concentrated berries were handpicked early in the morning into small lug boxes and cooled overnight.

in the cellar : The following day the grapes were processed separately. Various winemaking techniques were used to make this Rhone style blend. The techniques included some carbonic as well as whole-bunch maceration on the Syrah, partially destemmed batches of Grenache and Carignan as well as some co-fermentation with white varietals added. After 11 months aging in old 500l french oak barrels and 2000l foudres the wine was carefully blended together to create this unique and expressive Red Blend enjoyed by Franz Beckenbauer.