



THE INNOCENT RED BLEND 2015

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

IN THE VINEYARD & VINIFICATION

Farmed dryland, thus no irrigation. All the vines are old bush vines between 15 -50 years. The wines was handled separate in the cellar and the final blend made up from different barrels in the cellar. A very rough sorting was done to remove any over/ under ripe grapes or leaves from entering into the fermentation tank. The grapes were fermented in various fermenters ranging from open concrete fermenters, wooden foudre 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 was aged in a combination of concrete tanks and wooden foudre before careful blending and bottling after the 11 months. No new oak was used.



COLOUR:	Bright Ruby Red
NOSE:	Dark Fruit, Spices with hints of Cacao.
PALATE:	At first you will find a soft and rounded mouth feel with a ripe and lingering tannin structure towards the end.
GRAPES:	53% Syrah, 21% Pinotage, 13% Zinfandel, 7% Mourvedre, 4% Carignan, 1% Grenache, 1% Chenin Blanc
ANALYSIS:	Alcohol: 13.52% Residual Sugar: 2.1g/l PH: 3.57 Total Acidity: 5.6g/l



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