



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, Harslevelu, Chardonnay and Viognier.

IN THE VINEYARD & VINIFICATION

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, Harslevelu and Sauvignon Blanc are also on varying degrees of decomposed granite but on opposite slopes of the valley thus different ripening patterns are observed and there is more to play with in the cellar. There is no specific recipe that we use; each vineyard block is treated according to their strengths and weaknesses. The grapes are hand harvested into small 20 kg lugs in the early morning, cooled overnight before the grapes are hand sorted. Each component of the blend was kept separate during the winemaking process. After aging the wines for 5 months in old French oak barrels, wooden foudre and concrete tanks the final blend was made and bottled.



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. A long after tasting.
GRAPES:	59% Chenin Blanc, 16% Sauvignon Blanc, 12% Harslevelu, 8% Chardonnay, 5% Viognier
ANALYSIS:	Alcohol: 13.5% Residual Sugar: 1.8g/l PH: 3.39 Total Acidity: 5.0g/l



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Reg. No. 2013/045407/07 · Vat 4420263206