



THE INNOCENT SYRAH 2015

A beautiful wine with aromas of dark chocolate, red berry fruit and hints of savoury undertones. The palate is elegant with a silky texture balanced with lovely natural acidity. The finish is long and refreshing.

IN THE VINEYARD & VINIFICATION

Farmed dry-land, thus not irrigated. All the vines are old bush vines between 15 -50 years old. There are 9 different Syrah vineyards on the farm; this wine is a selection of 3 different vineyard sites. All the vineyards consist of "Lammershoek decomposed granite" with varying amounts of available water being allowed through the different clay types. The grapes were handpicked early mornings and cooled overnight. A very rough grape sorting was done to remove any over/ under ripe grapes or leaves from entering into the fermentation tank. Partially de-stemmed or left to ferment as whole bunch. All these different blocks and fermentation techniques were aged separately in combination of concrete tanks, wooden foudre and old barrels for 11 months before careful blending and bottling.



COLOUR:	Dark red centre with a bright red edge.
NOSE:	Dark chocolate, plums, cassis and spices.
PALATE:	Soft and round upfront mouth feel, good mid palate texture with ripe and refined tannins that lingers on.
GRAPES:	100% Syrah
ANALYSIS:	Alcohol: 13.36% Residual Sugar: 2.1g/l PH: 3.54 Total Acidity: 5.8g/l



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