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Lanzerac Pinotage 2007

The 2000 Pinotage has an excellent deep colour, with ripe, plumy red fruits on the nose and palate with a good mouth-feel and lingering aftertaste. With five to ten yearsâ€™ maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.The 2000 Pinotage is a full-bodied, complex wine with a beautiful fruit/wood balance and a good tannin structure that will allow it to age extremely well.

Enjoy with Malay currie, bobotie, venison.

variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Hamman
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.1 g/l **pH :** 3.48 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Vineyard blocks: Single vineyard block.
Area: 3 Ha
Crop size: 28 tons
Tons per ha: 9 t/ha
Altitude: Unknown
Age of vines: 30 years
Rootstock: Richter 99
Clones: Unknown
Soil: Deep gravel soil.
Plant direction: N/S
Trellising: Perold system
Density: 3,041 vines per ha
Space between rows: 2,74 m
Space between vines: 1,2m
Irrigation: Overhead irrigation

Canopy management: Winter pruning is followed by effective suckering and shoot thinning during summer. Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2).

about the harvest: All harvesting is done by hand at the end of February 2000. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

in the cellar : After harvesting during February, the grapes were de-stalked, inoculated and fermented on the skins for eight days. Thereafter malolactic fermentation occurred spontaneously, and the wine was racked before being introduced to 300 litre Nevers and Alliers medium-charred oak barrels. Following three months of resting in wood, it was racked again before being returned to the cleaned out barrels for a further six months.

Lanzerac
Stellenbosch
021 887 1132
www.lanzerac.co.za