

## Lanzerac Chardonnay 2008

The 2008 Chardonnay offers a complexity of flavours, including ripe citrus overlaid with traces of clove, ginger, butterscotch and vanilla. The 2008 Chardonnay is a full-bodied wine that can be enjoyed chilled now or will hold its own for another 2-3 years of bottle maturation.

Smoked salmon, white fish, creamy pasta dishes, pork or chicken.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Lanzerac

**winemaker :** Wynand Hamman

**wine of origin :** Stellenbosch

**analysis :** alc : 14.24 % vol    rs : 3.19 g/l    pH : 3.38    ta : 5.64 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Enjoy 1-3 years after the vintage.

**in the vineyard :** Altitude: 166m - 375m

Age of vines: 13 (D5), 7 (L12) and 15 (L5) and 16 (L3) years

Soil: Deep well drained red (D5). Deep stony sand (L12) and medium deep well drained yellow (L3).

**about the harvest:** All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe between 22.5° and 24° Balling.

Harvest date: January and February 2008.

**in the cellar :** The whole bunches were crushed without prior destemming to ensure a prominent fruit character as well as a well-rounded wine. After pressing, the juice was settled in stainless-steel tanks for 48 hours at 12-14°C before the fermentation of the clear juice was started in the same tanks. The juice fermented down to about 19°Balling before it was transferred to 300 litre French oak barrels. A third of the wine was fermented with natural yeasts. This ensures a "softer" wine with complexity. The barrels used on the Chardonnay were 40% new and 30% 2nd fill and 30% 3rd fill. After fermentation in the barrels, the wine stayed on the lees. The wine was sulphured and left to mature in the barrels for seven months. Batonnage was done every week for 6 months.



### Lanzerac

Stellenbosch

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