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Lanzerac Pionier Pinotage 2006

The Lanzerac Pionier Pinotage is a tribute to the world's first bottled Pinotage - a 1959 Lanzerac Pinotage.

The wine spent 18 months in barrel after which 3 barrels was hand-picked and blended. The 2006 Pionier possesses an excellent deep colour, with typical varietal aromas like ripe, plumy red fruits on the nose. A big mouth-feel, complex palate with earthy tones and a long and lingering aftertaste rounds of this wine. With five to ten years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours for which it's predecessors is known.

Malay currie, bobotie, venison



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin :
analysis : **alc :** 15.0 % vol **rs :** 2.49 g/l **pH :** 3.63 **ta :** 5.75 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Michelangelo - Double Gold 2008

in the vineyard : Vineyard blocks: Single vineyard block.
Area: 2.38 HA
Crop size: 14.5 Tons
Tons per ha: 5 t/ha
Altitude: 400 - 420 meter above sea level
Age of vines: 10 Years
Rootstock: Richter 110
Clones: PI 48
Soil: Deep gravel soil.
Plant direction: N/S
Trellising: Perold system
Space between rows: 2,74 m
Space between vines: 1,2m
Irrigation: Micro

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: Harvesting: 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.

Harvest date: 15 February 2006

in the cellar : After harvesting during February, the grapes were de-stalked, inoculated and fermented on the skins for five days. The wine was pressed at around 5° Balling. Malolactic fermentation occurred spontaneously. The wine was racked before being introduced to 300 litre medium-charred French oak barrels.

Following three months of resting in wood, it was racked again and matured in barrels for a further 18 months.

Lanzerac

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