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Lanzerac Sauvignon Blanc 2009

This full-bodied, well structured wine has prominent ripe tropical, green pepper and chalky flavours on the nose and mouth-filling pineapple and guava characters which follows through on to a well balanced clean and minerally palate.

The Lanzerac Sauvignon Blanc has the muscle to stand up to a variety of white meat dishes, salads, creamy pastas and a must to try on its own!



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.22 % vol **rs :** 2.27 g/l **pH :** 3.33 **ta :** 7.22 g/l **va :** 0.29 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : Vineyard blocks: Lanzerac D12
Area: 1.92 Ha
Crop size: 13 tons
Tons per ha: 5 t/ha
Altitude: 450m above sea level
Age of vines: 11 years old
Rootstock: Richter 110
Clones: SB10
Soil: Deep, well drained red soils
Plant direction: North South
Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.
Density: 2222 vines/ha
Space between rows: 3m
Space between vines: 1.5m

Irrigation: Drip irrigation controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

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. To protect the grapes against heat, the grapes were picked early in the morning.

Harvest date: Early February 2009

in the cellar : At the winery the grapes were crushed under a blanket of CO2 (dry ice) and pumped through a mash cooler at 13 to 15° Celsius to the press. The crushed grapes in the press were left on the skins for ±6 hours. The skins were then lightly pressed. The juice was pumped under a dry ice blanket into the settling tank, SO2 and enzymes added and left to settle for 48 hours. No ascorbic acid was used. The clean juice was racked off the lees, yeast was added and fermentation took place between 12°C and 14°C for about 14 days. Wines from the two different parcels in the block were fermented separately with Vin 7 and Alchemy II yeast

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