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Lanzerac Pinotage 2008

The 2008 Pinotage possesses an excellent deep colour, with ripe, plummy red fruits on the nose and palate with a good mouth-feel and lingering aftertaste. With five to ten years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.

The 2008 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.

Malay currie, bobotie, venison



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.19 % vol **rs :** 2.7 g/l **pH :** 3.66 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : 5 - 10 years

in the vineyard : Vineyard blocks: Vineyard blocks D10 and bushvines from Amperbo (Bottelary).
Area: 2.38 HA
Crop size: 14.5 Tons
Tons per ha: 6 t/ha
Altitude: 400 - 420 meter above sea level
Age of vines: 13 Years
Rootstock: Richter 110
Clones: PI 48
Soil: Deep gravel soil
Plant direction: N/S
Trellising: Perold system
Space between rows: 2.75 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). Emphasis on shoot and crop management ensures even ripeness and concentration of fruit.

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

Harvest date: From end January tot beginning February 2007.

in the cellar : After harvesting during February, the grapes were de-stalked, inoculated and fermented on the skins for 3 to 4 days. Pump overs every four hours. The Pinotage was pressed before the wine fermented dry to ensure soft tannins. After fermentation French Oak barrels were filled where malolactic fermentation (MLF) took place. After MLF the wine was racked and the wine sulphured. Following three months of resting in wood, it was racked again before being returned to the cleaned out barrels for a further 12 months.

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