

Lanzerac Le Général 2008

A full-bodied, Cabernet-based blend with deep colour. It offers layers of black and red berry aromas, hints of currant and cacao on the nose and delivers a well-rounded amalgam of berries and chocolate on the palate that lingers on the aftertaste.

Serve between 16°C-20°C. Lanzerac Le Général will stand up well against Duck, Turkey, Roast Beef, Venison, Roast Lamb or simply to be enjoyed on its own

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 20% Shiraz, 20% Pinotage, 10% Malbec

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.91 % vol rs : 4.3 g/l pH : 3.45 ta : 5.8 g/l va : 0.58 g/l so2 : 110 mg/l fso2 : 16 mg/l

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

pack : Bottle **closure :** Cork

ageing : With potential to mature over a four to five year period.

in the vineyard : Vineyard blocks: Grapes of the same selected vineyard blocks are used every year.

Area: Jonkershoek Stellenbosch

Crop size: 19 Tonne

Tons per ha: 8 t/ha

Altitude: Between 350 – 450m above sea level

Age of vines: 10 – 15 years old

Rootstock: Richter 110; 101-14

Clones: CS 27A, SH 1, PI 48, MC 1

Soil: Deep, well drained red soils

Plant direction: East/West

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches

Density: Average of 2775 vines/ha

Space between rows: 2.4 – 3m

Space between vines: 1 – 1.5m

Irrigation: Micro spitters and 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.

Harvest date: From beginning February to end March. Specific picking date for each variety is different.

in the cellar : This blend, made from 50% Cabernet Sauvignon, 20% Shiraz, 20% Pinotage and 10% Malbec was matured in a combination of new and 2nd fill 300? french oak barrels for a period of 18 months.

The four wines were individually made with grapes from the best vineyards on Lanzerac. After crushing, the crushed grapes were cooled to 15°C and left on the



skins for 24 hours before inoculated with yeast to start the fermentation. During fermentation the wine was pumped over daily every 6 hours for about 30 minutes to extract colour, tannin and flavour and also to cool the cap. The fermentation temperature never exceeded 28°C. After fermentation, the wines were drained off the skins and the skins were pressed. The wines then underwent malolactic fermentation in barrels, and then blended after the malolactic fermentation was completed. The wine spent another 18 months in French Oak barrels

Lanzerac

Stellenbosch

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