

Lanzerac Pionier Pinotage 2009

an excellent deep colour, with typical varietal aromas like ripe, plummy red fruits on the nose. A big mouth-feel, complex and velvety pallet 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 its predecessors is known.

Malay currie, bobotie, venison

variety : Pinotage | Pinotage 100%

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.98 % vol rs : 2.1 g/l pH : 3.61 ta : 6.20 g/l

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

pack : Bottle **closure** : Cork

ageing : Mature for a futher 4-8 years

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: 13 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: 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.

in the cellar : After harvesting during February, the grapes were de-stalked, inoculated and fermented on the skins for five days. Only natural yeasts were used



for fermentation. The wine was pressed at around 5 degrees balling. The wine underwent malolactic fermentation in 225 liter and 300 litre French oak barrels. After malolactic fermentation it was racked and sulphured. Following three months of resting in wood, it was racked again and matured in barrels for a further 18 months.

Lanzerac

Stellenbosch

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