

Lanzerac Chardonnay 2012

The 2012 Chardonnay have prominent upfront citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate shows excellent balance between fruit, acidity and softness with a full body and lingering aftertaste.

Smoked salmon, an array of white fish, creamy pasta dishes, pork or poultry.

variety : Chardonnay | 100% Chardonnay

winery : Lanzerac Wine Estate

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.10 % vol rs : 2.9 g/l pH : 3.50 ta : 5.9 g/l

type : White style : Dry body : Full

pack : Bottle size : 750ml closure : Cork

ageing : The Lanzerac Chardonnay is excellent to drink now, but will benefit with 2-3 years maturation.

in the vineyard : The Lanzerac Chardonnay 2012 was sourced from seven different vineyard blocks, D4, D5, L3, L10, L11&12 from Lanzerac in the Jonkershoek Valley. The age from the different vineyard blocks range from 11 to 20 years old and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 5.44 hectares. The yield for the 2012 vintage was 8.58 tons/hectare. The 7 blocks sits at an altitude of 166m - 375 meters above sea level. All pruning is done by hand.

about the harvest: Harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar. Harvesting for the 2012 Chardonnay was done from middle to late February.

in the cellar : Upon arrival at the cellar the grape bunches are hand sorted before destemming and crush. The mash is cooled by a mash cooler to around 15° Celsius before pressing. The pressed Chardonnay juice is allowed 48 hours to settle before the clear juice is rack of the lees. Most (80%) of the Chardonnay is fermented in 300 liter Burgundy styled oak barrels, while the rest is fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels is used to ensure the best preservation of fruit.

Each vineyard blocks are treated differently with different yeast regimes and fermentation for each block. After fermentation the Chardonnay in barrels is left on the lees and batonage is done every week for 8-9 months. After about 10 months the Chardonnay is blended and prepared for bottling.

