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Lanzerac Pinotage 2012

The 2012 Pinotage have an excellent deep colour, with ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste.

With maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. The 2012 Pinotage is a full-bodied, complex wine with a beautiful fruit/wood balance and a good tannin structure.

Malay currie, bobotie, venison



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.8 g/l **pH :** 3.63 **ta :** 5.80 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : With 5 to 10 years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.

in the vineyard : The Lanzerac Pinotage 2012 was sourced from three different vineyard blocks, D10 and D8 from Lanzerac in the Jonkershoek Valley and a bush vine block from Amperbo in Bottelary. The Lanzerac blocks was 16 years (D10) and 4 years (D8) old respectively in 2012 and covers an area of 4.38 hectares. The yield for the 2012 vintage was 4 tons/hectare. The 2 Lanzerac blocks sits at an altitude of 400m - 420 meters above sea level with mainly deep red decomposed granite soils.

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

in the cellar : Upon arrival at the cellar the grape bunches are hand sorted before destemmend, the loose berries undergo a further hand sorting before it is lightly crushed. Fermentation took place in stainless steel tanks. Regular pump-overs (every 4 hours) are done in the first part of the fermentation of Pinotage to extract colour and flavour. The Pinotage skins were pressed at around 5 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank.

The wine underwent malolactic fermentation in barrels. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

Lanzerac
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