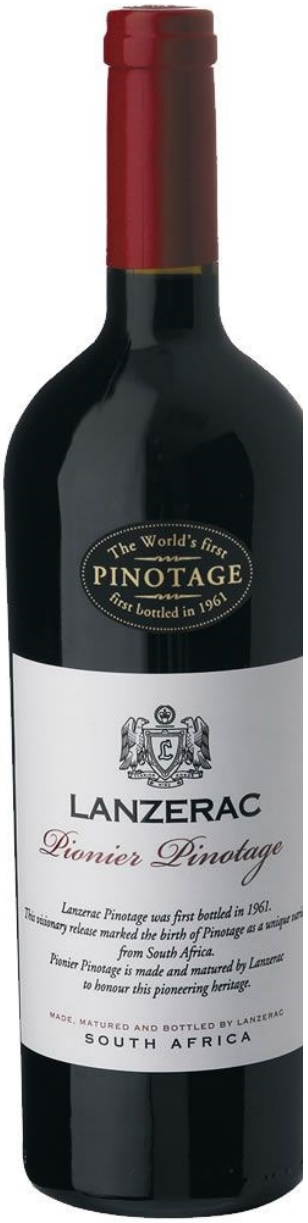
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Lanzerac Pionier Pinotage 2010

The 2010 Pionier have an excellent deep colour, with typical varietal aromas like ripe, plumy 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 :** 14.99 % vol **rs :** 2.3 g/l **pH :** 3.64 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Vineyard blocks: Single vineyard block
Area: 2.38 HA
Crop size: 8.4 Tons
Altitude: 400 - 420 meter above sea level
Age of vines: 14 Years
Rootstock: Richter 110
Clones: PI48
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.
Harvest Date: February 2010
Yield: 3.6t/ha

in the cellar : The Lanzerac Pionier Pinotage is a tribute to the first world's first bottled Pinotage - a 1959 Lanzerac Pinotage. The wine spent 18 months in barrel after which 3 barrels were hand-selected and blended.

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° balling. The wine underwent malolactic fermentation in 225 litre 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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