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Lanzerac Mrs English 2011

The Lanzerac Mrs English is a limited selection of the finest Chardonnay barrels of the particular year. The 2011 vintage is a complex wine with abandoned citrus flavour on the nose, a full palate and lingering aftertaste. Great care is taken during the blending process to ensure a wine with impeccable balance, character, poise and deliverance.

Smoked salmon, white fish, creamy pasta dishes, pork or chicken.



variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.06 % vol **rs :** 3.5 g/l **pH :** 3.65 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Chardonnay-du-Monde 2012: Silver
Michelangelo International Wine Awards 2012: Silver

in the vineyard : Vineyard block: Single vineyard block, D5
Area: 0.78 hectares
Crop size: 7.64 tons
Tons per ha: 9.79 t/ha
Altitude: 375m
Age of vines: 16 years (D5)
Rootstock: Mgt 101/14
Clones: CY17B (D5)
Soil: Deep well drained red (D5)
Plant direction: N/S
Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.
Density: 3,600 vines per ha on average
Space between rows: 2,1m (D5)
Space between vines: 1m (D5)
Irrigation: Micro spitters 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. The grapes were picked at around 24° Balling.
Harvest date: February 2011.

in the cellar : The whole bunches crushed without prior destemming to ensure a prominent fruit character as well as a well-rounded wine. After pressing, the juice was settled in stainless-steel tanks for 48 hours at 12 - 14°C before the clear juice was racked to French oak barrels. Each barrel was inoculated with different yeast strains. A third of the wine was fermented with natural yeasts. This ensures a 'softer' wine with complexity. The barrels used on the Chardonnay were 50% new and 50% 2nd fill. After fermentation in the barrels, the wine stayed on the lees. The wine was sulphured and left to mature in the barrels for eleven months. Batonnage was done every week for 8 months.

Lanzerac
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