

Lanzerac Alma Mater Shiraz 2012

The Lanzerac Alma Mater Red has a fruity nose with prominent plum and blackberries. The palate is soft, packed with black fruit with integrated tannins.

The Alma Mater Red is ideal for everyday drinking on its own or with light meat and pastas dishes. Light pastas and meat dishes.

variety : Shiraz | 94% Shiraz, 6% Cabernet Sauvignon
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : alc : 13.93 % vol rs : 4.5 g/l pH : 3.55 ta : 5.5 g/l
type : Red **style** : Dry **taste** : Fragrant
pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Two vineyards blocks were used in the making of the Alma Mater Red 2012. The first is a north-west facing Shiraz block on decompose granite soils which was planted in 2003. This block (D9) covers an area of 2.86 hectares and had a yield of 17.9 tons in 2012. The second is a Cabernet Sauvignon block which was planted in 1993 on an area of 5.34 hectares. This block yielded a crop of 24 tons at 4.4 tons/ha. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.

about the harvest: The grapes were picked at around 25° Balling and hand sorted before it was destemmed and crushed.

in the cellar : The varieties were fermented separately in stainless steel tanks using different yeasts. Regular pump overs ensured the extraction of colour as well as flavour. After pressing, the Shiraz was matured in stainless steel tanks to ensure maximum fruit, while the Cabernet was matured in French oak barrels. After about 12 months maturation the wine was blended and bottled.



Lanzerac

Stellenbosch

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