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Lanzerac Alma Mater Chenin Blanc 2013

The Lanzerac Alma Mater White is packed with fruit with prominent guava, tropical and citrus flavours. The palate is succulent, fresh and lively.

The Alma Mater White is ideal for everyday drinking on its own or with salads, fish and a variety of light meals. Salads, chicken and seafood dishes.



variety : Chenin Blanc | 94% Chenin Blanc, 6% Pinot Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.54 % vol **rs :** 4.8 g/l **pH :** 3.44 **ta :** 5.8 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Two vineyards blocks were used in the making of the Alma Mater White 2013. The first is a north-south facing Chenin Blanc block on alluvia sandy soils which was planted in 2006. This block (J9+10) covers an area of 5.36 hectares and had a yield of 30.3 tons in 2013. The second is a Pinot Blanc block which was planted in 1993 on an area of 0.97 hectares. This block yielded a crop of 12.69 tons at 13 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 22.5-23° Balling and hand sorted before it was destemmend and crushed.

in the cellar : Both the Chenin Blanc and Pinot Blanc went through a mash cooler before pressing. The juice was left in stainless steel tanks at 13 degrees Celsius for 2 days. The clear juice was drawn of the lees and inoculated with different yeast strains. The Chenin was fermented in stainless steel tanks to preserve pure fruit and freshness while the Pinot Blanc was fermented in 4th fill Franch oak barrels. After about 3 months the wine was blended and bottled.

Lanzerac
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