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Lanzerac Mrs English 2012

The Lanzerac Mrs English is a limited selection of the finest Chardonnay barrels of the particular year. The 2012 vintage is a complex wine with abundance 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 :** 14.01 % vol **rs :** 2.7 g/l **pH :** 3.59 **ta :** 5.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The Chardonnay grape for the Mrs. English comes from a single vineyard 0.78 hectares in size and 375 meters above sea level.

about the harvest:
In 2012 the age of the vines was 17 years and the crop yield was 10.34 tons/ha. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Harvesting of the 2012 vintage took place in middle February.

The grapes were picked at around 23-24° Balling

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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