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Lanzerac Sauvignon Blanc 2014

The 2014 Sauvignon Blanc has prominent tropical, green pepper and chalky flavours on the nose and mouth-filling pineapple, guava and a limey twist on the palate. The wine is well balanced and ends on a lingering clean, minerally note.

Goat's Cheese; Asparagus Quiche; Tzatziki; Classic Pea Soup; Garlic & Lime Squid.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.9 g/l **pH :** 3.45 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Screwcap

2015 Platter's Wine Guide - 3½ Stars

ageing : Optimum Drinkability: 2017



in the vineyard : The Lanzerac Sauvignon Blanc 2014 was sourced from a single vineyard block. This block, D12, is situated 450meters above sea level and covers an area of 1.92 hectares and is 16 years old. The rows in these blocks are running north-south and soils are mainly deep red decomposed granite with clay. The yield for the 2014 vintage was 8.12 tons/hectare. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: To protect the grapes against heat, the grapes were picked early in the morning.
Harvest Date: early February.

in the cellar : At the cellar the grapes were hand sorted before it was crushed and cooled down through a mash cooler at 13 to 15°Celsius. The crushed grapes were left on the skins for ±6 hours in the press. The skins were then lightly pressed. The juice was pumped under a dry ice blanket into the settling tank and left to settle for 48 hrs. The clean juice was racked off the lees, yeast was added and fermentation took place between 12ºC and 14ºC for about 14 days. During the whole crushing and pressing process dry ice was used to form a CO^2 blanket to protect the juice against oxidation.

Lanzerac
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