

Lanzerac Chardonnay 2013

Prominent citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate shows excellent balance between fruit, acidity and softness with a full body and lingering aftertaste.

Mild seafood curries with buttery sauces; fish cakes; Chicken Caesar Salad; Peach and Mango based salads.

variety : Chardonnay | 100% Chardonnay

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.10 % vol rs : 2.9 g/l pH : 3.50 ta : 5.9 g/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Optimum Drinkability: 2017

in the vineyard : The Lanzerac Chardonnay 2013 was sourced from seven different vineyard blocks, D4, D5, L10, L11, L12, J2 and J7 from Lanzerac and Jonkersdrift in the Jonkershoek Valley. Vine's age vary 9 to 21 years and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 5.55 hectares. The 7 blocks have an altitude of 166-375m above sea level.

about the harvest: The yield for the 2013 vintage was 8.65 tons/ha.
Harvest Date: Middle to late February.

in the cellar : The grape bunches are transported to the cellar in bins where they are hand sorted before destemmed and crushed. The mash is cooled to around 15°C before pressing. The juice is allowed 48 hours to settle before racking off the lees. 80% of the Chardonnay is fermented in 300 litre Burgundy oak barrels; 20% is fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels are used to ensure the best preservation of fruit. Each vineyard block is treated differently with different yeast regimes and fermentation. Batonage is done every week and after about 10 months the Chardonnay is blended and prepared for bottling.



Lanzerac

Stellenbosch

021 887 1132

www.lanzerac.co.za