

## Lanzerac Pionier Pinotage 2012

The Lanzerac Pionier Pinotage is a tribute to the first world's first bottled Pinotage – a 1959 Lanzerac Pinotage. The wine spent 18 months in barrel after which 4 barrels were hand-selected and blended. The 2012 Pionier Pinotage has an excellent deep colour, with typical varietal aromas like ripe, plum red fruits on the nose. A big mouth-feel, complex and velvety palate and a long and lingering aftertaste rounds of this wine. With five to ten years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours for which its predecessors is known.

Hearty game dishes and rich meaty stews

**variety :** Pinotage | Pinotage 100%

**winery :** Lanzerac

**winemaker :** Wynand Lategan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.16 % vol    rs : 3.1 g/l    pH : 3.52    ta : 6.2 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

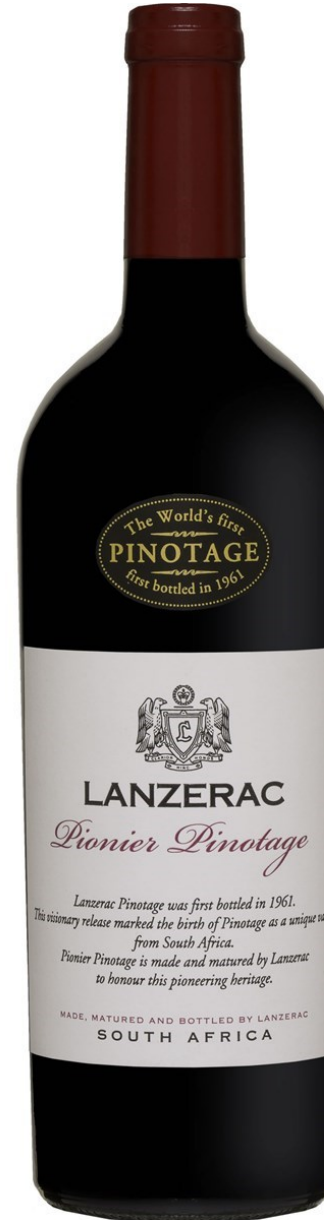
**ageing :** Optimum Drinkability: 2024 - 2026

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**in the vineyard :** The Pinotage grapes for the Pionier Pinotage comes from a single vineyard 2.38 hectares in size and 400 meters above sea level.

**about the harvest:** In 2012 the age of the vines was 15 years and the crop yield was 4.9 tons/ha. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.  
Harvest Date: Middle February 2012

**in the cellar :** After harvesting the grapes were de-stalked; berries were hand-sorted and fermented on the skins for seven days in small stainless steel tanks. Only natural yeast was used for fermentation. The wine was pressed at around 5° Balling and underwent malolactic fermentation in new and 2nd fill 225 litre and 300 litre French oak barrels. After malolactic fermentation it was racked and sulphured. Following three months of resting in wood, it was racked again and matured in barrels for a further 18 months.



**Lanzerac**

Stellenbosch

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[www.lanzerac.co.za](http://www.lanzerac.co.za)