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Lanzerac Pinotage 2013

An excellent deep colour with ripe berries and plums on the nose and palate with a good mouth-feeland lingering aftertaste. Full-bodied, complex with a beautiful fruit/wood balance and a goodtannin structure that will allow it to age extremely well.

Charcuterie; Country Terrine; Hard Cheese; Kudu Burger;Hearty Game Pie; Grilled Portobello Mushrooms;Typical South African Braai (BBQ).



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 4.3 g/l **pH :** 3.47 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : With 5 to 10 years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.

in the vineyard : The Lanzerac Pinotage 2013 was sourced from three different vineyard blocks, D10 and D8 from Lanzerac in the Jonkershoek Valley and a bush vine block from Amperbo in Bottelary. In 2013 the Lanzerac blocks were 17 years (D10) and 5 years (D8) old respectively and covers an area of 4.38 hectares. The yield for the 2013 vintage was 5.5 tons/ha. The 2 blocks have an altitude of 400-420m above sea level with mainly deep red decomposed granite soils. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: Middle to late February.

in the cellar : Grape bunches were hand sorted before destemmed. Fermentation took place in stainless steel tanks. Regular pump-overs (every 4 hours) are done in the first part of the fermentation of Pinotage to extract colour and flavour. The Pinotage skins were pressed at around 5 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent MLF in barrels. A selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular racking resulted in excellent integration between wood, fruit and tannins.

Lanzerac
Stellenbosch
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