

Lanzerac Alma Mater Shiraz 2013

The Lanzerac Alma Mater Shiraz 2013 has a fruity nose with prominent plum and blackberries. The palate is soft, packed with black fruit and integrated tannins.

Ideal for everyday drinking, with light pastas and meat dishes.

variety : Shiraz | Shiraz

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : **alc** : 13.12 % vol **rs** : 4.1 g/l **pH** : 3.56 **ta** : 5.7 g/l

type : Red **style** : Dry **body** : Soft **taste** : Fruity

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

3 Stars Platter's Wine Guide 2015;
New Release

ageing : Best enjoyed now.

in the vineyard : Two vineyards blocks were used in the making of the Alma Mater Shiraz 2013. The first is a north-west facing Shiraz block on decomposed granite soils which was planted in 2003. This block (D9) covers an area of 2.86 hectares and had a yield of 17.59 tons in 2013. The second is also a Shiraz block (D15) which was planted in 2000 on an area of 1.38 hectares. This block yielded a crop of 7.45 tons at 5.3 tons/ha. All harvesting and pruning is done by hand.

about the harvest: The grapes were picked at around 25° Balling and hand sorted before it was destemmed and crushed.

in the cellar : The Shiraz grapes were fermented separately in stainless steel tanks using different yeasts. Regular pump overs ensured the extraction of colour as well as flavour. After pressing, most of the Shiraz was matured in stainless steel tanks to ensure maximum fruit, while a small portion was matured in French oak barrels. After about 12 months' maturation the wine was blended and bottled.



Lanzerac

Stellenbosch

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