

Lanzerac Sauvignon Blanc 2015

The 2015 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, mineral 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 : Jonkershoek Valley

analysis : **alc** : 13.0 % vol **rs** : 1.6 g/l **pH** : 3.19 **ta** : 6.1 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

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

ageing : Drink now or enjoy within 2-3 years.

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: The early 2015 harvest resulted in grapes being picked on January 28th.

Harvest Date: early February.

in the cellar : To protect the grapes against heat, they were picked early in the morning. At the cellar the grapes were hand sorted before it was crushed and cooled down through a mash cooler at 13 - 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 o the lees, yeast was added and fermentation took place between 12 °C and 14° C for about 10 days. During the whole crushing and pressing process dry ice was used to form a CO2 blanket to protect the juice against oxidation.



Lanzerac

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