

Lanzerac Classic 2000

Grand Gold medal at the Monde Selection in Brussels 2002,
2002 International Wine & Spirit Competition - London - Silver

This full-bodied, Merlot-based blend has deep colour. It offers layers of black and red berry aromas, hints of currant and cacao on the nose and delivers a well-rounded amalgam of berries and chocolate on the palate that lingers on the aftertaste. Serve between 16Â°-20Â° C. Lanzerac Classic will stand up well against duck, turkey, roast beef, venison, roast lamb or can simply be enjoyed on its own.

variety : Merlot | Blend

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.54 ta : 5.5 g/l so2 : 65 mg/l fso2 : 35 mg/l

2001 Veritas - Double Gold

2002 International Wine & Spirit Competition - London - Silver



ageing : With potential to mature over a four to five year period.

in the cellar : This blend, made from 47% Merlot, 31% Cabernet Sauvignon, 16% Cabernet Franc and 6% Malbec is matured in new 300L French Allier oak barrels for 14 months. The four wines were individually made with grapes from the best vineyards on Lanzerac. After crushing, the crushed grapes were cooled to 15Â°C and left on the skins for 72 hours before inoculated with yeast to start fermentation. During fermentation the wine was pumped over daily for about 10 hours to extract colour, tannin and flavour and also to cool the cap. The fermentation temperature never exceeded 28Â°C. After fermentation, the wines were drained off the skins and the skins were pressed. The wines underwent malolactic fermentation, and then blended after the malolactic fermentation was completed. Sulphur was added and 9000 litres pumped into new barrels.

Lanzerac

Stellenbosch

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