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Lanzerac Alma Mater Chenin Blanc 2015

The Lanzerac Alma Mater Chenin Blanc is packed with prominent fruit of guava, tropical and citrus flavours. The palate is succulent, fresh and lively.

Ideal for everyday enjoyment on its own or with food. Serve with pork chops and sweet and sour Asian cuisine or vegetable and goats cheese quiche.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.46 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



ageing : Best enjoyed now.

in the vineyard : A single vineyard block was used in the making of the Alma Mater Chenin Blanc 2015. This block from the Jonkershoek Valley was planted in 2006 on alluvial soil and faces in a north-south direction. The block (J9) covers an area of 2.92 ha and yielded 18.6 tons in 2015. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. The 2015 harvest was particularly early, resulting grapes being harvested already at the end of January.

about the harvest:
Grapes are picked at 22.5 - 23° Balling.
Harvest Date: Late January 2015.

in the cellar : Grapes were hand sorted prior to destemming and crushing. The grape mash is then cooled to 15°C. Once the juice is pressed it is left in stainless steel tanks at 13°C for two days to settle. Clear juice is drawn o the lees and inoculated with a commercial yeast strain. The biggest component of the wine is fermented in stainless steel tanks to preserve pure fruit and freshness while the remaining wine is fermented in 4th fill French oak barrels. After three months the wine is blended, stabilized and filtered prior to bottling.

Lanzerac
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