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Lanzerac Chardonnay 2014

Prominent citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate shows excellent balance between fruit, acidity and softness with a full body and lingering aftertaste.

Mild seafood curries with buttery sauces; fish cakes; Chicken Caesar Salad; Peach and Mango based salads.



variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Jonkershoek Valley
analysis : **alc :** 14.0 % vol **rs :** 4.5 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Platter's Wine Guide - 4 Star
Double Gold Wine Style
2014 People's Choice Awards - Top Stellenbosch Chardonnay
2015 Novare Terroir Awards
2015 Sommelier's Selection Awards
2015 Decanter World Wine Awards - Bronze

ageing : Drink now or mature for 2 - 3 years.

in the vineyard : The Lanzerac Chardonnay 2014 was sourced from seven dierent vineyard blocks: D4, D5, L10, L11, L12, J2 and J7 from Lanzerac and Jonkersdrift in the Jonkershoek Valley. The vine's age vary from 10 to 22 years and consist of dierent clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 5,55 hectares. The yield for the 2014 vintage was 12,6 tons/ha. The 7 blocks have an altitude of 166m to 375m above sea level. 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 : The grape bunches are transported to the cellar in bins where they are hand sorted before being destemmed and crushed. The mash is cooled to 15°C before pressing. The juice is allowed 48 hours to settle before racking o the lees. 80% of the Chardonnay is fermented in 300 liter Burgundy styled oak barrels and 20% is fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels are used to ensure the best preservation of fruit. Each vineyard block is treated dierently with dierent yeast regimes and fermentation processes. Batonage is done every week for approximately 8 to 9 months after which the Chardonnay is blended and prepared for bottling.

Lanzerac

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