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Lanzerac Mrs English 2016

The Lanzerac Mrs. English is a limited selection of the finest Chardonnay barrels of the particular year. The 2013 vintage is a complex wine with abundance citrus flavour on the nose, a full palate and lingering aftertaste. Great care is taken during the blending process to ensure a wine with impeccable balance, character, poise and deliverance.

Partner it with indulgent foods such as lobster or fresh crab for a decadent feast. The Mrs. English can also be enjoyed with sea bass topped with a fennel puree or foie gras.



variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.5 g/l **pH :** 3.46 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

4 ½ Stars Platter's Wine Guide (2016)
4 ½ Stars Platter's Wine Guide (2015)
4 ½ Stars Platter's Wine Guide (2014)
Top 100 SA Wines (2014)
Gold Medal Old Mutual Trophy - Wine Show Museum Class (2016)

ageing : Drink now to 2026.

in the vineyard : The Chardonnay grapes for the Mrs. English come from a single vineyard 0.78 hectares in size and 375 meters above sea level. In 2016 the age of the vines was 21 years and the crop yield was 10,76 tons/ha.

about the harvest: Harvesting date: February 2016.

All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes were picked at 22,5° - 23° Balling.

in the cellar : Whole bunches were crushed without prior destemming to ensure a prominent fruit character and a well-rounded wine. After pressing, the juice was settled in stainless-steel tanks for 48 hours at 12-14°C before the clear juice was racked to French oak barrels. Each barrel was inoculated with different yeast strains. A third of the wine was fermented with natural yeast. This ensures a 'softer' wine with complexity. The barrels used on the Chardonnay were 50% new and 50% 2nd fill. After fermentation the wine was sulphured and left to mature in the barrels with weekly batonage for 11 months.

Lanzerac
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