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Lanzerac Chardonnay 2016

A spicy fruit-bomb wine with lashings of ginger biscuit aromas overlaying soft cooked apples with caramel and cream. A soft buttery mouthful of tropical fruits such as mangoes, pineapples and bananas, edged wit toasty oak is balanced by good acidity and finishes with a toffee-cream tail.

This full-bodied, just-dry wine is the ideal partner for spicy food such as a fruity Cape Malay chicken curry. A classic Korma or seafood Biriyani should also work really well.



variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Jonkershoek Valley
analysis : **alc :** 14 % vol **rs :** 4.2 g/l **pH :** 3.51 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

712015 4 Star Platter's Wine Guide
2015 Gold Wine Style People's Choice Awards
2015 Silver Decanter World Wine Awards

ageing : Drink now or mature until 2021.

in the vineyard : The Lanzerac Chardonnay 2016 was sourced from five different vineyard blocks: D5, L11, L12, J2 and J7 from Lanzerac and Jonkersdrift in the Jonkershoek Valley. The vines' age vary from 21 to 24 years and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 4,82 hectares. The yield for the 2016 vintage was 8,7 tons/ha. The 5 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: Beginning to middle 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 off the lees. 70% of the Chardonnay is fermented in 300 liter Burgundy styled oak barrels and 30% 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 differently with different yeast regimes and fermentation processes. Batonage is done every week for approximately 7 - 8 months after which the Chardonnay is blended and prepared for bottling.

Lanzerac

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