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Lanzerac Pinotage 2015

Nobody's been bottling Pinotage longer than Lanzerac and this wine shows a wealth of experience with this proudly South African variety. Smoky-soft top notes combine with black plums and cherries, hints of polish and leather. Juicy, well-integrated tannins support a spicy, meaty core with a refreshing acidity and long smooth finish.

Nothing works better with Pinotage than game and this is a great match for a peppered ostrich steak or perhaps a traditional potjie or bredie (stew).



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.6 g/l **pH :** 3.53 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now or mature 5 – 8 years.

in the vineyard : The Lanzerac Pinotage 2015 was sourced from three different vineyard blocks, D10 and D8 from Lanzerac in the Jonkershoek Valley and a bush vine block from Amperbo in Bottelary. In 2015 the Lanzerac blocks were 19 years (D10) and 7 years (D8) old respectively and covers an area of 4.38 hectares. The yield for the 2015 vintage was 9,23 tons/ha. The 2 blocks have an altitude of 400-420m above sea level with mainly deep red decomposed granite soils. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: End February.

in the cellar : Grape bunches were hand sorted before destemmed. Fermentation took place in stainless steel tanks. Regular pump-overs (every 4 hours) are done in the first part of the fermentation of Pinotage to extract colour and flavour. The Pinotage skins were pressed at around 3 - 5 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent MLF in barrels. A selection of new, 2nd fill and 3rd fill French oak barrels were used to mature the Pinotage for at least 15 months. Regular racking resulted in excellent integration between wood, fruit and tannins.

Lanzerac
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