

Lanzerac Chenin Blanc 2017

The Lanzerac Chenin Blanc 2017 is packed with fruit such as prominent guava, tropical and citrus flavours. The palate is succulent, fresh and lively whilst the oak maturation ensures a soft finish.

Enjoy the Lanzerac Chenin Blanc 2017 with a variety of light meals such as salads, sushi and seafood dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Jonkershoek Valley

analysis : alc : 13.31 % vol rs : 4.4 g/l pH : 3.36 ta : 6.0 g/l

type : White **style :** Off Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now to 2020.

in the vineyard : Two vineyard blocks were used to make the Lanzerac Chenin Blanc 2017. Both blocks (J9 and J10) in the Jonkershoek Valley, was planted in 2006 on alluvia soils and has north-south facing rows. The blocks cover an area of 4.7 hectares and had a yield of 7.44 tons in 2017. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.

about the harvest: The 2017 harvest was particular early and dry which resulted in the Chenin Blanc grapes being picked by the end of January already.

in the cellar : The grapes were picked at around 22.5-23° Balling and hand sorted before it was destemmed and crushed. Before pressing the grape mash was cooled to around 15° Celsius by a mash cooler. Once pressed the juice was left in stainless steel tanks at 13° Celsius for 2 days to settle. The clear juice was then drawn off the lees and inoculated with a commercial yeast strain. The biggest component of the Chenin was fermented in a stainless steel tank to preserve pure fruit and freshness while a smaller portion was fermented in 4th fill French Oak barrels. After approximately 8 months the wine was blended, stabilized and filtered before bottling.



Lanzerac

Stellenbosch

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