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Lanzerac Sauvignon Blanc 2017

Generous aromas of green fruit like Granny Smith apples interplay with white fruits such as Asian pears and white peaches in a perfect fruit-acid balance. It introduces a fresh lemongrass mouthfeel with subtle minerality rounded off by a soft creaminess in the long finish due to extended lees contact.

The lively acidity makes this Sauvignon Blanc the perfect companion to a peach and goat's cheese tart, a seafood feast or Thai fish cakes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.9 g/l **pH :** 3.5 **ta :** 6.4 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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 enjoy until 2020.

in the vineyard : The Lanzerac Sauvignon Blanc 2017 was sourced from two vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 m above sea level and covers an area of 1.92 hectares and is 19 years old. The second block, J11, covers and area of 2.52 hectares and was planted in 2014. The rows in these blocks are running north-south and soils are mainly deep red decomposed granite with clay. The yield for the 2017 vintage was 4.8 tons/hectare. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: The early 2017 harvest resulted in grapes being picked on February 7th.

in the cellar : To protect the grapes against heat, they were picked early in the morning. At the cellar the grapes were hand sorted before it was crushed and cooled down through a mash cooler at 13-15 °C. The crushed grapes were left on the skins for ±6 hours in the press. The skins were then lightly pressed. The juice was pumped under a dry ice blanket into the settling tank and left to settle for 48 hrs. The clean juice was racked off the lees, yeast was added and fermentation took place between 12 ºC and 14º C for about 10 days. During the whole crushing and pressing process dry ice was used to form a CO2 blanket to protect the juice against oxidation.

Lanzerac
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