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Lanzerac Premium Chenin Blanc 2018

The Lanzerac Chenin Blanc 2018 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.

Pair this fresh and fruity Chenin Blanc with dishes such as a spinach and smoked Salmon salad with a lemon-dill dressing, roast peaches and Parma ham salad or ribs with a balsamic peach BBQ sauce.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Jonkershoek Valley
analysis : **alc :** 14,11 % vol **rs :** 2,3 g/l **pH :** 3,45 **ta :** 5,7 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now to 2021.

in the vineyard : Two vineyard blocks were used to make the Lanzerac Chenin Blanc 2018. Both blocks (J9 and J10) in the Jonkershoek valley, was planted in 2006 in alluvia soils and has north-south facing rows. The blocks cover an area of 4.7 hectares and had a yield of 6.8 tons/hectare in 2018. All harvesting and pruning are done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.

about the harvest: The grapes for the 2018 Chenin Blanc were harvested on 13 and 14 February 2018.

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. 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 stainless steel to preserve pure fruit and freshness while a smaller portion was fermented in 4th fill French Oak barrels, with a 3rd component fermented in a clay egg. After approximately 8 months the wine was blended, filtered and stabilized before bottling.



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