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Lanzerac Premium Pinotage 2017

The 2017 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 5 to 10 years' maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.

Pair this proudly South African wine with flavourful dishes such as venison bobotie with apricot blatjang, sticky Asian pork ribs with sesame seeds and chopped greens or a twice-baked blue cheese and walnut soufflés.



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.83 % vol **rs :** 2.4 g/l **pH :** 3.43 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or cellar for 5 - 10 Years.

in the vineyard : The grapes for the 2017 Lanzerac Premium Pinotage were sourced from four dierent vineyard blocks, D10, D7 and D8 from Lanzerac in the Jonkershoek Valley and a bush vine block from Amperbo in Bottelary. The Lanzerac blocks were 21 years (D10), 4 years (D7) and 9 years (D8) old
respectively in 2017 and covers an area of 5.82 hectares. The yield for the 2017 vintage was 7.3 tons/hectare. The 3 Lanzerac blocks are located at an altitude of 400m - 420 meters above sea level with mainly deep red decomposed granite soils.

about the harvest: The grapes for the 2017 vintage were harvested between end January and the beginning of February.

in the cellar : To ensure that only the best grapes are used for our Pinotage, the grapes are handpicked in the vineyards where after the bunches are hand sorted at the cellar before destemmend. The loose berries undergo further hand sorting before being lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs (every 4 hours) taking place in the first part of the fermentation to extract colour and flavour. The Pinotage skins were pressed at approximately 1-3 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent malolactic fermentation in barrels. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

Lanzerac
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