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Lanzerac Blanc de Blanc Brut Cap Classique NV

Every day becomes a celebration with this fine Cap Classique. Creamy, biscuit notes give texture to the lively citrus and apple fruit whilst the tiny bubbles are like beads of sunshine dancing on your tongue. An elegant and refined Cap Classique with an array of fine, precise bubbles on the mousse and a yeasty undercurrent on the palate.

This is the ideal match for luxurious smoked salmon and caviar. It can also be enjoyed with a simple pear and parmesan salad or freshly baked bread dipped in Egyptian Dukkha.



variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 5 g/l **pH :** 3.27 **ta :** 6.5 g/l
type : Cap_Classique **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now to 2020

in the vineyard : Grapes for the Lanzerac Blanc de Blancs Cap Classique was sourced from three different Chardonnay blocks: L10, J2 and J7 from Lanzerac and Jonkersdrift in the Jonkershoek Valley. The age of the different vineyard blocks range from 9 - 21 years and consist of different clones to add complexity to the wine. The blocks are mainly on deep, sandy soils and cover an area of 5.55 hectares. The yield was 8.65 tons/ha. The blocks are situated at 166-375m above sea level. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: Last week of January and first week of February.

in the cellar : The grapes are transported to the cellar in bins where they are whole bunch pressed. The use of whole bunch pressing allows a more delicate extraction and prevents the harsher, more bitter phenolic components held within the grape skin to be extracted. The pressed Chardonnay juice
is allowed 48 hours to settle before the clear juice is racked off the lees. Each vineyard block is fermented separately in small stainless steel tanks. Blending of the base wine is done in August when the final base-wine is prepared for the second fermentation in bottle. The nerve-racking second fermentation usually takes 2 weeks to complete. The wine spent 12 months on the lees in bottle before disgorgement where a final dosage is added before the wine is corked.

Lanzerac
Stellenbosch
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