

Lanzerac Pinotage Magnum Gift Pack

The 2016 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 Kalahari venison medallions with a plum sauce, Cajun-spiced 'blackened' fish or a traditional Cape Malay curry.

variety : Pinotage | 100% Pinotage

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 14.48 % vol rs : 2.3 g/l pH : 3.48 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full

pack : Bottle **size :** 1000ml **closure :** Cork

ageing : Enjoy now or cellar for 5 - 10 Years

in the vineyard : The grapes for the 2016 Lanzerac Premium Pinotage were sourced from four different 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 20 years (D10), 3 years (D7) and 8 years (D8) old respectively in 2016 and covers an area of 6.18 hectares. The yield for the 2016 vintage was 7.3 tons/hectare. The 3 Lanzerac blocks sits at an altitude of 400m - 420 meters above sea level with mainly deep red decomposed granite soils.

about the harvest: Picking of the 2016 Pinotage grapes was done at the end of January. Due to the dry and hot weather conditions the 2016 harvest season was earlier than normal.

in the cellar : To ensure that only the best grapes are used for our Pinotage, the grapes are handpicked in the vineyards after which the bunches are hand sorted at the cellar before destemming. The loose berries undergo a further hand sorting before it is 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 of Pinotage to extract colour and flavour. The Pinotage skins were pressed at approximately 3-5 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

Stellenbosch

021 887 1132

www.lanzerac.co.za