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Lanzerac Premium Syrah 2017

The Lanzerac Syrah 2017 delivers a good extraction of deep colour and aromas of white pepper, coriander, fynbos and red wine poached plums. The complex palate shows layers of ripe red and black berries with and undertone of savouriness.

The 2017 Lanzerac Syrah is the perfect match for dishes such as roasted fillet of venison with Syrah jus and wild mushrooms, braised beef Ragu with Gemelli and freshly grated Parmigiano Reggioano as well as a prosciutto and aged cheeses platter.

variety : Shiraz | 100% Syrah
winery : Lanzerac Wine Estate
winemaker : Wynand Lategan
wine of origin : Jonkershoek Valley
analysis : **alc :** 14.33 % vol **rs :** 3.5 g/l **pH :** 3.5 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now to 2022.

in the vineyard : Two vineyards blocks from the Jonkershoek Valley were used in the making of the Lanzerac Syrah 2016. The first, D9, was planted in 2003 at about 340 meters above sea-level on Botmaskop. Soils consist mostly of deep granite and clay. This block covers an area of 2.86 hectares and had a yield of 16.919 tons. The second block, J13, was planted in 2004 on an area of 1.1 hectares. In 2016 it yielded a crop of 12.058 tons. All harvesting and pruning is done by hand. Great care is taken not to damage grapes and only healthy grapes are picked.

in the cellar : The Syrah grapes were picked at approximately 24-25° Balling and hand sorted before it was destemmend and crushed. After about 24 hours of cold maceration in tank, the juice was inoculated with commercial yeast strain. A combination of pump-overs and delestage were done twice daily to extract colour. After pressing the wine was left in tank for malolactic fermentation. 50% of the Syrah was matured for 16 months in a combination of new, 2nd, 3rd and 4th fill French Oak barrels, whilst the remaining 50% was left in stainless steel tanks.

Lanzerac Wine Estate

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