

The Prof Cinsaut/Pinot Noir 2017

The PROF has a prevailing sense of lightness and freshness both on the nose and palate. The fruit spectrum is leaning mostly towards the fresher red berries and red fruits. A soft and delicate palate with an underlying complexity rounds this wine of seamlessly.

Enjoy the PROF 2017 alongside a salmon Wellington with spinach and mushrooms or a crisp-tender roast duck breast with cherry sauce.

variety : Cinsaut | 60% Pinot Noir, 40% Cinsaut

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Western Cape

analysis : alc : 12.82 % vol rs : . g/l pH : 3.49 ta : 5.4 g/l

type : Red **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now till 2022.

PROF is the cornerstone of the KV range. This blend comprises 60% Pinot Noir and 40% Cinsaut. The inspiration for this wine is an effort to find out what Professor Abraham Perold had in mind when he created Pinotage by crossing Cinsaut and Pinot Noir in 1925. It was at Welgevallen (University of Stellenbosch research farm) that Prof Perold cultivated the first Pinotage vines. Prof Perold never had the opportunity to taste the first bottled wine made from this grape variety, and with the crafting of this wine Wynand Lategan tried to discover the purpose of Prof Perold's creation.

about the harvest: The Cinsaut grapes was harvested during early February and the Pinot Noir in early March 2017.

in the cellar : The PROF 2017 is a blend of 60% Pinot Noir and 40% Cinsaut. The 2 varieties were harvested and vinified separately. After approximately a year of maturation in older French oak barrels the wine was blended and left to mature for a further 2 - 3 months in barrel.



Lanzerac

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