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Lanzerac Premium Sauvignon Blanc 2019

This crisp and refreshing wine boasts generous aromas of green fruits including Granny Smith apples that interplay with white fruits such as Asian pears and white peaches in a perfect fruit-acid balance. A fresh lemongrass mouthfeel with subtle minerality is rounded off by a soft creaminess in the long finish due to extended lees contact.

Enjoy this perfect summer wine with spicy cucumber & lime granite oysters, goat's cheese tartlets with caramelised onions or roast leg of lamb with rosemary, harissa and garlic.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13,02 % vol **rs :** 2,7 g/l **pH :** 3,48 **ta :** 5,8 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

712015 4 Star Platter's Wine Guide
2015 Gold Wine Style People's Choice Awards
2015 Silver Decanter World Wine Awards

ageing : Drink now or enjoy until 2020.

in the vineyard : The Lanzerac Sauvignon Blanc 2018 was sourced from two vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 meters above sea level, covers an area of 1.92 hectares and was 20 years old in 2018. The second block, J11, covers an area of 2.52 hectares and was planted in 2014. The rows in these blocks run north-south and soils are mainly deep red decomposed granite and sandstone with clay. The yield for the 2018 vintage was 4.7 tons/hectare. All pruning and harvesting is done by hand tot ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: The grapes for this wine were harvested on 20 February 2018.

in the cellar : Grapes were picked early morning to avoid excessive heat. At the cellar the grapes were hand sorted before it was crushed and cooled down through a mash cooler to 13-15°C. Thereafter the crushed grapes were left on the skins for approximately 6 hours in the press. After a light press the juice was transferred under a dry ice blanket into the settling tank and left to settle for 48 hours. The clean juice was racked o the lees, yeast was added and fermentation took place between 12°C and 14°C for about 10 days.

Lanzerac
Stellenbosch
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