

Lanzerac Premium Pinotage Rosé 2020

Enjoy this dry Pinotage Rosé on lazy summer days with a refreshing fruit skewer, a salmon salad with strawberry vinaigrette or a twice-baked goat's cheese soufflés. This iconic Rosé, held in high regard by many generations of Stellenbosch wine-lovers, boasts gentle aromatic notes of perfume and rose petals, redcurrants and crushed strawberries.

Enjoy this dry Pinotage Rosé on lazy summer days with a frozen strawberry pavé with a fresh fruit coulis, a prawn, mango and avocado salad or with refreshing watermelon, feta and blackberry skewers.

variety : Pinotage | 100% Pinotage

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Jonkershoek Valley

analysis : alc : 12.94 % vol rs : 4.9 g/l pH : 3.42 ta : 5.6 g/l

type : Rose **style :** Off Dry **body :** Light **taste :** Fruity

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

ageing : Best enjoyed now.

in the vineyard : Grapes for the Lanzerac Pinotage Rosé 2020 was source from a vineyard block, L4, which was planted in 2015 on Lanzerac in the Jonkershoek Valley. The block covers an area of 3 hectares and yielded a crop of 19.20 ton/hectare in 2020.

about the harvest: Harvesting took place on the 22nd and 23rd of January 2020. The grapes were picked at around 21-22° Balling.

in the cellar : The grapes were picked at around 21-22° Balling and hand sorted before it was destemmed and crushed. Colour extracting took no longer than 2-3 hours before the juice was left to settle for 48 hours at around 13-14° Celsius. The clear juice was drawn off the lees and inoculated with a specific commercial yeast strain. Fermentation was controlled at around 14° Celsius and took around 10 days to complete.

Skin contact of only 2-3 hours resulted in a beautiful delicate colour and soft fruit flavours. A dry, perfumed and fruity Rosé that is perfect for easy sipping during the warm summer months, the Lanzerac Pinotage Rosé proudly lives up to its name.



Lanzerac

Stellenbosch

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