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Lanzerac Jonkershoek Cabernet Sauvignon 2018



This full-bodied classic Cabernet, boasting an array of flavours such as black- and youngberries with hints of cocoa, almond and cedar, showcases an excellent balance on the palate and a smooth lingering aftertaste.

This beautiful full-bodied wine will be the perfect companion to filet mignon with a rich balsamic glaze, roasted duck breast with pecan purée as well as beef tagliatelle with fresh rocket and parmesan.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Jonkershoek Valley
analysis : **alc :** 14.26 % vol **rs :** 2.7 g/l **pH :** 3.44 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine can be enjoyed now or matured for a further 5-10 years.

in the vineyard : The grapes used for the Lanzerac Cabernet 2018 were sourced from four vineyard blocks (D2, J13, J14 and J15) located on Lanzerac and Jonkersdrift in the Jonkershoek Valley. Oldest block, D2, was 24 years old at the time of harvest and covered an area of 5.34 hectares in total whilst the remaining blocks used, J13, J14 and J15, were 13 years old. The various blocks are situated at an altitude of 100m-336 meters above sea level with mainly deep red decomposed granite soils. As per Lanzerac's standards, all pruning and harvesting was done by hand to ensure that only healthy and fully ripe grapes reach the cellar. The yield for the 2018 vintage was 7.7 tons/hectare.

about the harvest: Harvesting of the Cabernet was earlier than usual and took place at the end of February.

in the cellar :
All Cabernet grape bunches were hand sorted in the cellar upon intake before being destemmend. The loose berries underwent further hand sorting before being lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs occurring to extract colour and flavour. After fermenting dry, a portion of the wine was left on the skins for 2-3 weeks before being drained off and the skins pressed. The wine underwent malolactic fermentation in a selection of new, 2nd fill and 3rd fill French oak barrels for approximately 18 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

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