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Lanzerac Jonkershoek Pinotage 2019

The 2019 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 5 to 10 years' maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.

Pair this proudly South African wine with flavourful dishes such as venison bobotie with apricot blatjang, sticky Asian pork ribs with sesame seeds and chopped greens or a twice-baked blue cheese and walnut soufflés.



variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.40 % vol **rs :** 2.3 g/l **pH :** 3.48 **ta :** 5.78 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or cellar for 5 - 10 Years.

about the harvest: To ensure that only the best grapes are used for our Pinotage, the grapes are handpicked in the vineyards where after the bunches are hand sorted at the cellar before destemmend. The grapes for the 2019 vintage were harvested between end January and the beginning of February.

in the cellar : The loose berries undergo further hand sorting before being lightly crushed. Fermentation took place in stainless steel tanks with regular pumpovers (every 4 hours) taking place in the first part of the fermentation to extract colour and flavour. The Pinotage skins were pressed at approximately 1-3 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent malolactic fermentation in barrels. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

Lanzerac
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