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Lanzerac Bergstroom Sauvignon Blanc Semillon 2022

This classical Bordeaux-style white blend is packed with kiwis, gooseberries and green hay on the nose, whilst on the palate the wine gives length and complexity with a well-balance acidity to finish of this fresh wine.

This refreshing wine will pair beautifully with dishes such as chicken Pad Thai with lime juice and creamy chopped up peanuts or salmon Vol au Vent with buttered spinach and lime beurre blanc.



variety : Sauvignon Blanc | 67% Sauvignon Blanc, 33% Semillon
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Western Cape
analysis : **alc :** 12.99 % vol **rs :** 2.4 g/l **pH :** 3.41 **ta :** 5.8 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now till 2028.

The Keldermeester Versameling (Cellar Master Collection) comprises a range of distinctive boutique wines, which is the brainchild of Lanzerac's Cellar Master, Wynand Lategan. The range focuses on experimentation, both from a variety and terroir perspective, as well as challenging conventional winemaking techniques. The Keldermeester Versameling (KV) range defines handcrafted wines in very limited quantities.
The BERGSTROOM (meaning mountain stream) is named after the various deep ravines acting as a life vain for various town, and is a classical blend of Sauvignon Blanc and Semillon.

in the vineyard : The Sauvignon Blanc for the Bergstroom comes from Lanzerac in the Jonkershoek Valley. The block, planted in 1998, is situated 450 meters above sea-level and covers an area of 1.92 hectares. The soils for this block consist of decomposed granite with red clay. The 2022 vintage yielded 8.3 tons/hectare. The Semillon grapes for the Bergstroom hails from the Elgin Valley.

about the harvest: The Sauvignon Blanc grapes were harvested on the 14th of February 2022.

in the cellar : After the Sauvignon Blanc grapes were destemmend and crushed, it enjoyed contact with the skins for 24 hours before being pressed to extract as much flavours as possible from the skins. The Semillon grapes were pressed with a small basket press. Fermentation took place in old French oak barrels using mainly natural yeast, but with a small component of added commercial yeast. Maturation in barrels was done for 6 months before blending and bottling. The blend consists 67% of Sauvignon Blanc and 33% Semillon.

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