

## Lanzerac Prof Cinsaut/Pinot Noir 2022

---

Prof has a prevailing sense of freshness and lightness. The fruit spectrum is leaning mostly towards the tangy sour cherry and red fruits. A soft and delicate palate with a fundamental complexity rounds it off seamlessly.

Enjoy with tomato based pork pappardelle, Steak tartare with capers and Worcester sauce, Crispy and salty pigstails, Duck parfait, Spicy charcuterie and fruit platters.

---

**variety** : Cinsaut | 60% Pinot Noir, 40% Cinsaut

**winery** : Lanzerac

**winemaker** : Wynand Lategan

**wine of origin** : Western Cape

**analysis** : **alc** : 12.82 % vol **rs** : . g/l **pH** : 3.49 **ta** : 5.4 g/l

**type** : Red **body** : Full

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

---

PROF is the cornerstone of the KV range. This blend comprises 60% Pinot Noir and 40% Cinsaut. The inspiration for this wine is an effort to find out what Professor Abraham Perold had in mind when he created Pinotage by crossing Cinsaut and Pinot Noir in 1925. It was at Welgevallen (University of Stellenbosch research farm) that Prof Perold cultivated the first Pinotage vines. Prof Perold never had the opportunity to taste the first bottled wine made from this grape variety, and with the crafting of this wine Wynand Lategan tried to discover the purpose of Prof Perold's creation.

**in the cellar** : Only 1 396 bottles was produced of this wine.



**Lanzerac**

Stellenbosch

021 887 1132

[www.lanzerac.co.za](http://www.lanzerac.co.za)