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Lanzerac Jonkershoek Sauvignon Blanc 2023

Generous aromas of green fruit like Granny Smith apples interplay with white fruits such as Asian pears and white peaches in a perfect fruit-acid balance. It introduces a fresh lemongrass mouthfeel with subtle minerality rounded off by a soft creaminess in the long finish due to extended lees contact.

This refreshing summer wine can be enjoyed with spicy cucumber & lime granite oysters or goat's cheese tartlets with caramelised onions.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 1.8 g/l **pH :** 3,3 **ta :** 5,8 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now to 2025

in the vineyard : The Lanzerac Sauvignon Blanc 2023 was sourced from three vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 meters above sea level and covers an area of 1.92 hectares and was 25 years old in 2023. The second block, D13, covers an area of 1.8 hectares and was planted in 2014, while the third block, from neighbouring Leef op Hoop, covers an area of 1.65 hectares and was planted in 2012. The rows in these
blocks are running north-south and soils are mainly deep red decomposed granite and sandstone with clay. The yield for the 2023 vintage was 7,7 tons/hectare. All pruning and harvesting are done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: 10 – 17 February 2023

in the cellar : Grapes were picked early morning to avoid excessive heat. At the cellar the grapes were hand sorted before it was crushed and cooled down through a mash cooler to 13-15°C. Thereafter the crushed grapes were left on the skins for approximately 6 hours in the press. After a light press the juice was transferred under a dry ice blanket into the settling tank and left to settle for 48 hours. The clean juice was racked of the lees, yeast was added and fermentation took place between 12°C and 14°C for about 10 days.

Lanzerac
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