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Lanzerac Prof Cinsaut/Pinot Noir 2023

Prof 2023 exudes an air of freshness and elegance, both on the nose and palate. The wine showcases a vibrant red berry and red fruit profile, with a soft, delicate texture complemented by underlying complexity, creating a seamless and refined finish.

Pair the PROF 2023 with seared tuna with a sesame crust and a soy-ginger glaze, or a herb-crusted rack of lamb with roasted vegetables.



variety : Cinsaut | 60% Pinot Noir, 40% Cinsaut
winery : Lanzerac
winemaker : Wynand Lategan
wine of origin : Western Cape
analysis : **alc :** 13.15 % vol **rs :** 1.7 g/l **pH :** 3.51 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or age until 2030.

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 vineyard : The Pinot Noir for PROF 2023 was sourced from the Upper Hemel-en-Aarde Valley, while the Cinsaut was harvested from the Jonkershoek Valley in Stellenbosch. The 2023 growing season was typical but dry, with an annual rainfall of 650mm—slightly lower than the long-term average of 700 900mm. January and February were warm and dry, though without extreme or prolonged heatwaves.

about the harvest: The Cinsaut was picked in early February, followed by the Pinot Noir in early March 2023.

in the cellar : Prof 2023 is a blend of 54% Pinot Noir and 46% Cinsaut, with each variety harvested and vinified separately. After approximately one year of maturation in older French oak barrels, the wines were blended and allowed to mature for an additional 2-3 months before bottling.

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