

Lanzerac Jonkershoek Chardonnay 2025

This full-bodied Chardonnay showcases prominent primary citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate reveals an excellent balance between fruit, acidity and softness with a lingering aftertaste.

Partner this elegant Chardonnay with brown-butter crayfish risotto, chicken tagine with apricots and almonds or a crème brûlée with orange blossom mascarpone.

variety : Chardonnay | 100% Chardonnay

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Jonkershoek Valley

analysis : alc : 13.64 % vol rs : 2.1 g/l pH : 3.53 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Drink now to 2026.

in the vineyard : The Lanzerac Chardonnay 2025 was sourced from 13 different vineyard blocks, D5, L1, L2, L3, L5, L6 L7, L8, L9, J7, KL and LOH 6B and 15 from Lanzerac, Jonkersdrift, Klein Lanzerac and Leef op Hoop in the Jonkershoek Valley. The age from the different vineyard blocks ranges from 3 to 27 years old and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 17.44 hectares. The yield for the 2025 vintage was 10.49 tons/hectare. The 13 blocks sit at an altitude of 166m - 375 meters above sea level. All pruning and harvesting are done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

about the harvest: The grapes were handpicked and transported to the cellar in bins where the grape bunches were hand sorted before destemmed and crush.
Harvest date: 26 January to 04 March 2025

in the cellar : The mash is cooled by a mash cooler to approximately 15°Celsius before pressing. The pressed Chardonnay juice is then allowed 48 hours to settle before the clear juice is racked of the lees. Half of the Chardonnay was fermented in 300 litre Burgundy styled oak barrels, whilst the rest was fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels were used to ensure the best preservation of fruit. Each vineyard block is treated differently with different yeast regimes and fermentation. After fermentation the Chardonnay in the barrels is left on the lees and batonage is done every week for 7-8 months. After approximately 9 months the Chardonnay is blended and prepared for bottling.



Lanzerac

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