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# Lanzerac Jonkershoek Pinotage 2023

The 2023 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 5 to 10 years' maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.

Pair this proudly South African wine with flavourful dishes such as venison bobotie with apricot blatjang, sticky Asian pork ribs with sesame seeds and chopped greens or a twice-baked blue cheese and walnut soufflés.




**variety :** Pinotage | 100% Pinotage
**winery :** Lanzerac
**winemaker :** Wynand Lategan
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.16 % vol **rs :** 2.5 g/l **pH :** 3.57 **ta :** 5.8 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Enjoy now or cellar for 5 - 10 Years.

**in the vineyard :** The grapes for the 2023 Lanzerac Pinotage were sourced from five different vineyard blocks, D10, D7, D8, D3 and D15 from Lanzerac in the Jonkershoek Valley and a bush vine block. The Lanzerac blocks were 25 years (D10), 9 years (D7), 13 years (D8) and 5 years (D3 and D15) old respectively in 2023 and covers an area of 9.08 hectares. The yield for the 2023 vintage was 5.17 tons/hectare. The 5 Lanzerac blocks are located at an altitude of 400m - 420 meters above sea level with mainly deep red decomposed granite soils.

**about the harvest:** The grapes for the 2023 vintage were harvested between the 15th and 25th of February 2023.

**in the cellar :** To ensure that only the best grapes are used for our Pinotage, the grapes are handpicked in the vineyards where after the bunches are hand sorted at the cellar before destemmend. The loose berries undergo further hand sorting before being lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs (every 4 hours) taking place in the first part of the fermentation to extract colour and flavour. The Pinotage skins were pressed at approximately 1-3 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent malolactic fermentation in barrels. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.


## Lanzerac
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