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Lanzerac Chardonnay 2000

The 2000 Chardonnay offers a complexity of flavours, including ripe citrus overlaid with traces of clove, ginger, butterscotch and vanilla. The 2000 Chardonnay is a medium to full-bodied wine that can be enjoyed chilled now or will hold its own for another 2-3 years of bottle maturation. Enjoy with Smoked salmon, white fish, creamy pasta dishes, pork or chicken.



variety : Chardonnay | Chardonnay
winery : Lanzerac
winemaker : Wynand Hamman
wine of origin : Stellenbosch
analysis : **alc :** 13.28 % vol **rs :** 1.7 g/l **pH :** 3.26 **ta :** 5.0 g/l

Veritas 2002 - Bronze

in the vineyard : Vineyard blocks: Four different vineyard blocks, L5, D5, L3 & L10
Area: 3,06 ha in total
Crop size: 34,8 tons
Tons per ha: 11,3 t/ha
Altitude: 166m â€“ 375m
Age of vines: 6 (D5), 7 (L5, L10) and 8 (L3) years.
Rootstock: Richter 99
Clones: CY8 (D5, L10), CY277/CY95A (L3), CY 277 (L5).
Soil: Deep well drained red (D5), Deep dry alluvial sand (L5), Deep stony sand (L10) and medium deep well drained yellow (L3).
Plant direction: N/S Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.
Density: 3,600 vines per ha on average.
Space between rows: 2,4m (L5), 1,8m (L3,L10), 2,1m (D5)Space between vines: 1m (D9, L5), 1,2m (L3,L10), 1m (D5).
Irrigation: Micro spitters controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand on the 9/10 February 2000. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

in the cellar : The grapes were picked at 23 and 24Â° Balling with whole bunches crushed without prior destemming to ensure a prominent fruit character as well as a well-rounded wine. After pressing, the juice was settled in stainlessteel tanks for 48 hours at 10Â°C before the fermentation of the clear juice was started in the same tanks. The juice fermented down to about 19Â° Balling before it was pumped to 300l French oak barrels. The barrels used on the Chardonnay were 60% new and 40% 2nd fill. After fermentation in the barrels, the barrels were emptied and the gross lees were thrown out. The wine was sulphured and left to mature in the barrels for eleven months.

Lanzerac
Stellenbosch
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