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Lanzerac Chardonnay 2002



Winemaker Wynand Hamman describes it as offering a top note of grapefruit and toast, followed by lemon and clove with a smooth and well-rounded palate of spice and grapefruit, ending in a crisp finish.

He recommends serving it with oysters, mussels and salmon, as well as sushi and sashimi.

variety : Chardonnay | 100% Chardonnay
winery : Lanzerac
winemaker : Wynand Hamman
wine of origin : Stellenbosch
analysis : **alc :** 13.01 % vol **rs :** 3.5 g/l **pH :** 3.26 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle

This wine has been selected by United Airlines in the US to serve to its first-class passengers.
Fairbairn Capital Trophy Wine Show 2003 - Bronze

in the vineyard : The grapes were sourced from three blocks on the Lanzerac estate, one located 300 metres above sea-level on a south-facing slope and grown in shale and decomposed granite, the other two at 150 metres above sea level in sandy soils with a clay substructure.

Micro-irrigation was applied in accordance with the retention ability of each block but ensured some stress to the vines to optimise fruit quality.

about the harvest: The vines, yielding 8 tons per ha, were hand-picked late January/early February at 23,5Â° Balling when exhibiting aromas of citrus and ripe peach.

in the cellar : The four clones growing in the three blocks were individually vinified.

Forty percent of the grapes were whole-bunch pressed to lend great fruit intensity to the wine, while the balance was destalked. After settling all the juice in stainless steel tanks, 20% was transferred directly to small, tight-grain French oak. In the case of the balance, fermentation was started in the tank before transferring the wine to wood. The intention was to refine the oak flavours with nuances of vanilla. Previously all fermentation was started in tank before going into wood.

Lanzerac
Stellenbosch
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