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Lanzerac Pinotage 2001

The 2001 Pinotage has an excellent deep colour, with ripe, plumy red fruits on the nose and palate with a good mouth-feel and lingering aftertaste. With five to ten yearsâ€™ maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.The 2001 Pinotage is a full-bodied, complex wine with a beautiful fruit / wood balance and a good tannin structure that will allow it to age extremely well.

Malay currie, bobotie, venison.

variety : Pinotage | 100% Pinotage
winery : Lanzerac
winemaker : Wynand Hamman
wine of origin :
analysis : **alc :** 13.31 % vol **rs :** 2.5 g/l **pH :** 3.66 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

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in the vineyard : Vineyard blocks: Single vineyard block.
Area: 3 ha
Crop size: 28 tons
Yield: 9 tons / ha
Age of vines: 30 years
Rootstock: Richter 99
Soil: Deep gravel soil.
Plant direction: N/S
Trellising: Perold system
Density: 3.041 vines / ha
Space between rows: 2.74m
Space between vines: 1.2m
Irrigation: Overhead irrigation

Winter pruning is followed by effective suckering and shoot thinning during summer. Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2).

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.
Harvest date: End of February 2001.

in the cellar : After harvesting during February 2001, the grapes were de-stalked, inoculated and fermented on the skins for eight days. Thereafter malolactic fermentation occurred spontaneously, and the wine was racked before being introduced to 300 litre Nevers and Alliers medium-charred oak barrels. Following three months of resting in wood, it was racked again before being returned to the cleaned out barrels for a further six months.

Lanzerac
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