



Lanzerac Pinotage Rosé 2024

Jonkershoek Range

APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa

VITICULTURE

Grapes for the Lanzerac Pinotage Rosé 2024 was source from a vineyard block, L4, which was planted in 2015 on Lanzerac in the Jonkershoek Valley. The block covers an area of 3 hectares and yielded a crop of 15.29 ton/hectare in 2024.

HARVEST DATE

Harvesting took place on the 25th and 26th of February of 2024.

VINIFICATION

The grapes were picked at around 21-22° Balling and hand sorted before it was destemmed and crushed. Colour extracting took no longer than 2-3 hours before the juice was left to settle for 48 hours at around 13-14° Celsius. The clear juice was drawn off the lees and inoculated with a specific commercial yeast strain. Fermentation was controlled at around 14° Celsius and took around 10 days to complete.

CELLAR MASTER'S COMMENTS

This iconic Rosé, held in high regard by many generations of Stellenbosch wine-lovers, boasts gentle aromatic notes of perfume and rose petals, redcurrants and crushed strawberries. Skin contact of only 2-3 hours resulted in a beautiful delicate colour and soft fruit flavours. A dry,perfumed and fruity Rosé that is perfect for easy sipping during the warm summer months, the Lanzerac Pinotage Rosé proudly lives up to its name.

CELLARING POTENTIAL

Best enjoyed now.

FOOD SUGGESTIONS

Enjoy this dry Pinotage Rosé on lazy summer days with a frozen strawberry pavé with a fresh fruit coulis, a prawn, mango and avocado salad or with refreshing watermelon, feta and blackberry skewers.

ANALYSIS

Alcohol:	13.38%	Total acidity:	6.0 g/l
Residual sugar:	4.9 g/l	pH:	3.37

ACCOLADES

New Release



LANZERAC
1692