



# Lanzerac Sauvignon Blanc 2024

*Jonkershoek Range*



## APPELLATION

Jonkershoek Valley,  
Stellenbosch, South Africa



## HARVEST DATE

5 - 9 February 2024



## CELLARING POTENTIAL

Drink now to 2026

## VITICULTURE

The Lanzerac Sauvignon Blanc 2024 was sourced from three vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 meters above sea level and covers an area of 1.92 hectares and was 26 years old in 2024. The second block, D13, covers an area of 1.8 hectares and was planted in 2014, while the third block, from neighbouring Leef op Hoop, covers an area of 1.65 hectares and was planted in 2012. The rows in these blocks are running north-south and soils are mainly deep red decomposed granite and sandstone with clay. The yield for the 2024 vintage was 7,3 tons/hectare. All pruning and harvesting are done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

## VINIFICATION

Grapes were picked early morning to avoid excessive heat. At the cellar the grapes were hand sorted before it was crushed and cool down through a mash cooler at 13-15 ° C. The crushed grapes were left on the skins for +- 6 hours in the press. After a light press the juice was transferred under a dry ice blanket into the settling tank and left to settle for 48 hours. The clean juice was racked off the lees, yeast was added and fermentation took place between 12°C and 14°C for about 10 days.

## CELLAR MASTER'S COMMENTS

Generous aromas of green fruit like Granny Smith apples interplay with white fruits such as Asian pears and white peaches in a perfect fruit-acid balance. It introduces a fresh lemongrass mouthfeel with subtle minerality rounded off by a soft creaminess in the long finish due to extended lees contact.



Granny Smith Apples



Peaches



Gooseberries



## FOOD SUGGESTIONS

This refreshing summer wine can be enjoyed with spicy cucumber & lime granite oysters or goat's cheese tartlets with caramelised onions.

## ANALYSIS

Alcohol: 14.03%  
Residual sugar: 3.1 g/l

Total acidity: 6.4 g/l  
pH: 3.30

