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KELDERMEESTER VERSAMELING

The Keldermeester Versameling Cellar Master Collection) comprises a range of distinctive boutique wines, which is the brainchild of Lanzerac's Cellar Master, Wynand Lategan. The range focuses on experimentation, both from a variety and terrain perspective, as well as challenging conventional winemaking techniques. The Keldermeester Versameling range defines handcrafted wines in very limited quantities.



BERGPAD is a Pinot Blanc from a single vineyard block in the Jonkershoek Valley of Stellenbosch, and is currently the only bottled varietal of its kind in South Africa. The name for this wine is derived from the famous mountain path (bergpad in Afrikaans) that runs from the University of Stellenbosch's sports grounds, Coetzenburg, along the Stellenbosch Mountain towards Lanzerac Wine Estate in Jonkershoek. This path has become a regular feature for local and university sports and outdoor enthusiasts over the decades.

APPELLATION

Jonkershoek Valley

VITICULTURE

This single-block Pinot Blanc vineyard was planted in 1993, covering 1.08 hectares at an elevation of approximately 280 meters above sea level. South-facing, the vineyard sits on decomposed granite and sandstone soils with red clay components. In 2024, it yielded 3.8 tons per hectare.

HARVEST DATE

12th February 2024.

VINIFICATION

Fermentation took place in 400-liter ceramic clay vessels as well as older French oak barrels, utilising mainly natural yeast, with a small component of added commercial yeast. The wine matured in clay for 11 months before bottling.



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

Pinot Blanc's dominant aromas of preserved quince, violets, lavender, and pears are beautifully expressed on the nose. These flavours continue onto the palate, where a creamy, soft texture emerges at the mid-palate, lingering into a long, elegant finish.

CELLARING POTENTIAL

Enjoy now or cellar until 2029.

FOOD SUGGESTIONS

Pair this expressive wine with a creamy saffron seafood risotto or grilled halloumi with honey and toasted almonds.

PRODUCTION

2221 bottles.

ANALYSIS

Alcohol:	13.19 Vol%
Residual sugar:	2.6 g/l
Total acidity:	5.8 g/l
pH:	3.51