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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 terroir perspective, as well as challenging conventional winemaking techniques. The Keldermeester Versameling range defines handcrafted wines in very limited quantities.



PROF is the cornerstone of the KV range. This blend comprises 60% Pinot Noir and 40% Cinsaut. The inspiration for this wine is an effort to find out what Professor Abraham Perold had in mind when he created Pinotage by crossing Cinsaut and Pinot Noir in 1925. It was at Welgevallen (University of Stellenbosch research farm) that Prof Perold cultivated the first Pinotage vines. Prof Perold never had the opportunity to taste the first bottled wine made from this grape variety, and with the crafting of this wine Wynand Lategan tried to discover the purpose of Prof Perold's creation.

APPELLATION

Cape Coast

VITICULTURE

The Pinot Noir for PROF 2023 was sourced from the Upper Hemel-en-Aarde Valley, while the Cinsaut was harvested from the Jonkershoek Valley in Stellenbosch. The 2022 growing season was typical but dry, with an annual rainfall of 650mm—slightly lower than the long-term average of 700–900mm. January and February were warm and dry, though without extreme or prolonged heatwaves.

HARVEST DATE

The Cinsaut was picked in early February, followed by the Pinot Noir in early March 2023.

VINIFICATION

PROF 2023 is a blend of 54% Pinot Noir and 46% Cinsaut, with each variety harvested and vinified



LANZERAC
1692

WYNAND LATEGAN

Cellarmaster

A handwritten signature in black ink, reading 'Wynand Lategan'.

separately. After approximately one year of maturation in older French oak barrels, the wines were blended and allowed to mature for an additional 2–3 months before bottling.

CELLAR MASTER'S COMMENTS

PROF 2023 exudes an air of freshness and elegance, both on the nose and palate. The wine showcases a vibrant red berry and red fruit profile, with a soft, delicate texture complemented by underlying complexity, creating a seamless and refined finish.

CELLARING POTENTIAL

Enjoy now or age until 2030.

FOOD SUGGESTIONS

Pair the PROF 2023 with seared tuna with a sesame crust and a soy-ginger glaze, or a herb-crusted rack of lamb with roasted vegetables.

PRODUCTION

1201 bottles

ANALYSIS

Alcohol:	13.15 Vol%
Residual sugar:	1.7 g/l
Total acidity:	5.7 g/l
pH:	3.51