



Lanzerac Mrs. English 2024

Heritage Dange

APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa Single Vineyard

VITICULTURE

The Chardonnay grapes for Mrs English are sourced from a single vineyard measuring 0.78 hectares, situated at an elevation of 375 meters above sea level. In 2024, the vines were 29 years old, producing a yield of 6.8 tons per hectare. All harvesting and pruning are done by hand to ensure only healthy grapes are selected, with great care taken to avoid damaging the bunches.

HARVEST DATE

Harvesting of the 2024 vintage took place on the 6th of February 2024.

VINIFICATION

The grapes were picked at 22.5–23° Balling. Whole bunches were gently crushed without destemming to enhance the fruit character and produce a well-rounded wine. After pressing, the juice was allowed to settle in a stainless-steel tank for 48 hours at 12–14°C. The clarified juice was then racked into French oak barrels, each inoculated with a different yeast strain. One-third of the wine was fermented using natural yeasts to add softness and complexity. The barrel selection consisted of 40% new, 40% second-fill, and 20% third-fill oak. The wine was sulphured and matured in barrel for 12 months, with weekly bâtonnage throughout the aging process.

CELLAR MASTER'S COMMENTS

Sourced from a single vineyard in the Jonkershoek Valley, the Mrs English 2024 is a refined and complex wine. It showcases abundant citrus aromas, a full-bodied palate, and a lingering finish. Meticulous blending ensures exceptional balance, character, elegance, and expression.

CELLARING POTENTIAL

Drink now to 2034.

FOOD SUGGESTIONS

This wine pairs beautifully with smoked salmon, white fish, pork or chicken and creamy pasta dishes.

ANALYSIS

 Alcohol:
 13.47%
 Total acidity:
 5.6 g/l

 Residual sugar:
 2.6 g/l
 pH:
 3.54

