



• 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 (KV) 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, Stellenbosch

#### VITICULTURE

This single block Pinot Blanc was planted in 1993 and covers an area of 1.08 hectares. Situated approximately 280 meters above sea level, the aspect of this vineyard is directly South-facing. The soil can be described as decomposed granite and sandstone with red clay components. In 2017 this vineyard block yielded 5.51 tons per hectare.

#### HARVEST DATE

14 February 2017

#### VINIFICATION

This wine was fermented in old French oak barrels using mainly natural yeast, but with a small component of added commercial yeast. Maturation in barrels was done for 11 months before bottling.



**LANZERAC**  
WINE ESTATE  
*Est. 1692* Since

**WYNAND LATEGAN**

Cellarmaster

#### CELLAR MASTER'S COMMENTS

The dominant flavour of Pinot Blanc on the nose is preserved quince; violets, lavender and pears which follows through to the palate where creaminess and softness enters at the mid-palate and lingers on the extended finish.

#### CELLARING POTENTIAL

Drink now till 2022

#### FOOD SUGGESTIONS

Pair this flavourful wine with baked feta and caramelized onion phyllo tarts or crispy tempura prawn sushi rolls.

#### PRODUCTION

2277 bottles

#### ANALYSIS

Alcohol: 14.46 Vol%  
Residual sugar: 4.3 g/l  
Total acidity: 5.7 g/l  
pH: 3.37

#### ACCOLADES

4 Stars Platter's South African Wine Guide 2019