



• 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.



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

Western Cape

VITICULTURE

The Pinot Noir for the Prof 2017 was sourced from the Walker bay region whilst the Cinsaut came from Stellenbosch.

HARVEST DATE

The Cinsaut grapes was harvested during early February and the Pinot Noir in early March 2017.

VINIFICATION

The PROF 2017 is a blend of 60% Pinot Noir and 40% Cinsaut. The 2 varieties were harvested and vinified separately. After approximately a year of maturation in older French oak barrels the wine was blended and left to mature for a further 2-3 months in barrel.



LANZERAC
WINE ESTATE
Est. 1692 Since

WYNAND LATEGAN
Cellarmaster

CELLAR MASTER'S COMMENTS

The PROF has a prevailing sense of lightness and freshness both on the nose and palate. The fruit spectrum is leaning mostly towards the fresher red berries and red fruits. A soft and delicate palate with an underlying complexity rounds this wine off seamlessly.

CELLARING POTENTIAL

Drink now till 2022

FOOD SUGGESTIONS

Enjoy the PROF 2017 alongside a salmon Wellington with spinach and mushrooms or a crisp-tender roast duck breast with cherry sauce.

PRODUCTION

3099 bottles

ANALYSIS

Alcohol: 12.82 Vol%
Residual sugar: 21.9 g/l
Total acidity: 5.4 g/l
pH: 3.49

ACCOLADES

New Release