



Mrs. English 2019

Heritage Range

APPELLATION

Jonkershoek Valley, Stellenbosch, Single Vineyard

VITICULTURE

The Chardonnay grapes for the Mrs English comes from a single vineyard 0.78 hectares in size and 375 meters above sea level. In 2019 the age of the vines were 24 years old and the yield of the crop was 9.48 tons/ha. All harvesting and pruning are done by hand to ensure that only healthy grapes are picked whilst extra care is taken not to damage to bunches.

HARVEST DATE

Harvesting of the 2019 vintage took place on the 8th February 2019.

VINIFICATION

The grapes were picked between 22.5-23° Balling with whole bunches crushed without prior destemming to ensure a prominent fruit character and well-rounded wine. After pressing, the juice settled in a stainless-steel tank for 48 hours at 12-14° Celsius before the clear juice was racked to French Oak barrels. Each barrel was inoculated with a different yeast strain. A third of the wine was fermented with natural yeasts to ensure a 'softer' wine with complexity. 40% New, 40% 2nd fill and 20% third fill barrels were used for Mrs English. The wine was sulphured then left to mature in barrels for 11 months with battonage taking place every week.

CELLAR MASTER'S COMMENTS

Sourced from a single vineyard in the Jonkershoek Valley, the Mrs English 2019 is a complex wine with an abundance of citrus flavours on the nose, a full palate and lingering aftertaste. Great care is taken during the blending process to ensure a wine with impeccable balance, character, poise and deliverance.

CELLARING POTENTIAL

Drink now to 2029

FOOD SUGGESTIONS

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

ANALYSIS

Alcohol:	13,70 %	Total acidity:	5,7 g/l
Residual sugar:	2,3 g/l	pH:	3,43

ACCOLADES

New release.



LANZERAC

1692