

# KV

• 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.*



## BERGSTROOM



**LANZERAC**  
WINE ESTATE  
Est. 1692 Since

WYNAND LATEGAN  
Cellarmaster

The BERGSTROOM (meaning mountain stream) is named after the various deep ravines acting as a life vein for various town, and is a classical blend of Sauvignon Blanc and Semillon.

### APPELLATION

Western Cape

### VITICULTURE

The Sauvignon Blanc for the Bergstroom comes from Lanzerac in the Jonkershoek Valley. The block, planted in 1998, is situated 450 meters above sea-level and covers an area of 1.92 hectares.

The soils for this block consist of decomposed granite with red clay. The 2017 vintage yielded 4.8 tons/hectare. The Semillon grapes for the Bergstroom hails from the Elgin Valley.

### HARVEST DATE

The Sauvignon Blanc grapes were harvested on the 7th of February 2017 and the Semillon on the 3rd of March 2017.

### VINIFICATION

After the Sauvignon Blanc grapes were destemmed and crushed, it enjoyed contact with the skins for 24 hours before being pressed to extract as much flavours as possible from the skins. The Semillon grapes were pressed with a small basket press. Fermented took place in old French oak barrels

using mainly natural yeast, but with a small component of added commercial yeast. Maturation in barrels was done for 6 months before blending and bottling. The blend consists 67% of Sauvignon Blanc and 33% Semillon.

### CELLAR MASTER'S COMMENTS

This classical Bordeaux-style white blend is packed with kiwis, gooseberries and green hay on the nose, whilst on the palate the wine gives length and complexity with a well-balance acidity to finish of this fresh wine.

### FOOD SUGGESTIONS

This refreshing wine will pair beautifully with dishes such as chicken Pad Thai with lime juice and creamy chopped up peanuts or salmon Vol au Vent with buttered spinach and lime beurre blanc.

### CELLARING POTENTIAL

Drink now till 2022

### ANALYSIS

Alk: 13.91  
RS: 2.0 g/l  
TA: 6.4 g/l  
pH: 3.30

### ACCOLADES:

91 Points – 2018 Tim Atkins South African Report