



LANZERAC
WINE ESTATE
Est. 1692 Since

HERITAGE RANGE

Mrs. English 2017



APPELLATION:

Jonkershoek Valley, Stellenbosch

VITICULTURE:

The Chardonnay grapes for the Mrs English come from a single vineyard 0.78 hectares in size and 375 meters above sea level. In 2017 the age of the vines were 22 years and the crop yield was 7.35 tons/ha. All harvesting and pruning are done by hand to ensure that only healthy grapes are picked whilst extreme care is taken not to damage the grapes.

HARVEST DATE:

Beginning of February 2017.

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 stainless-steel tanks for 48 hours at 12-14°C before the clear juice was racked to French Oak Barrels. Each barrel was inoculated with different yeast strains. A third of the wine was fermented with natural yeasts to ensure a 'softer' wine with complexity. 50% New and 50% 2nd fill barrels were used for the Chardonnay. After fermentation in the barrels, the wine was left on the lees. The wine was sulphured then left to mature in the 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 2017 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 2028.

FOOD SUGGESTIONS:

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

ANALYSIS:

Alcohol:	13,75 %	Total acidity:	5,6 g/l
Residual sugar:	5,4 g/l	pH:	3,37

ACCOLADES:

New release.

