



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

PREMIUM RANGE

# *Syrah 2017*



## APPELLATION:

Jonkershoek Valley, Stellenbosch

## VITICULTURE:

Two vineyard blocks from the Jonkershoek Valley were used to make the Lanzerac Syrah 2017. The first, D9, was planted in 2003 at approximately 340 meters above sea-level on Botmaskop with soils consisting mostly of deep granite and clay. This block covers an area of 2.86 hectares and produced a yield of 9.43 tons. The second block, J13, was planted in 2004 on an area of 1.1 hectares. In 2017 it yielded a crop of 8.31 tons. All harvesting and pruning is done by hand with great care taken not to damage grapes. Only healthy grapes were picked.

## HARVEST DATE:

End of February 2017.

## VINIFICATION:

The Syrah grapes were picked at approximately 24-25° Balling and hand sorted before it was destemmed and crushed. After about 24 hours of cold maceration in tank, the juice was inoculated with commercial yeast strain. A combination of pump-overs and delestage were done twice daily to extract colour. After pressing the wine was left in tank for malolactic fermentation. The Syrah 2017 was matured for 16 months in a combination of new, 2nd, 3rd, 4th and 5th fill French Oak barrels.

## CELLAR MASTER'S COMMENTS:

The Lanzerac Syrah 2017 delivers a good extraction of deep colour and aromas of white pepper, coriander, fynbos and red wine poached plums. The complex palate shows layers of ripe red and black berries with an undertone of savouriness.

## CELLARING POTENTIAL:

Drink now to 2023.

## FOOD SUGGESTIONS:

The 2017 Lanzerac Syrah is the perfect match for dishes such as roasted fillet of venison with Syrah jus and wild mushrooms, braised beef Ragu with Gemelli and freshly grated Parmigiano Reggiano as well as a prosciutto and aged cheeses platter.

## ANALYSIS:

Alcohol:	13,95 %	Total acidity:	5,6 g/l
Residual sugar:	3,3 g/l	pH:	3,45

## ACCOLADES:

New release



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