



## 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.*



# KURK TREKKER

Kurktrekker, an Afrikaans word for 'corkscrew', is named after a well-known and unique mountain route, The Jonkershoek Kurktrekkers Neck, in the Jonkershoek Valley, the home of Lanzerac. The route resembles a corkscrew, hence its name, and links the first and second waterfall to the Panorama Route. Lanzerac Cellar Master Wynand Lategan was born and bred in Stellenbosch, making him the perfect fit to create the unique Keldermeester Versameling Kurktrekker that encapsulates the spirit and heritage of the Estate.

### APPELLATION

Jonkershoek Valley

### VITICULTURE

Grapes for the KV Kurktrekker comes from a single vineyard in the Jonkershoek Valley. This vineyard is planted with three varieties namely Cinsaut, Alicante Bouchet and Cabernet Franc in different proportions. The vineyard is farm as a single unit.

### HARVEST DATE

Harvesting took place on the 22nd of February 2018.

### VINIFICATION

KURKTREKKER 2018 consist of 68% Cinsaut, 20% Alicante Bouchet and 12% Cabernet Franc. The three varieties were harvested and vinified together as a single wine. Whole bunch fermentation took place in open fermenters with punch downs twice a day. Gently pressing with a small basket press ensure soft, silky tannins. After approximately a year of maturation in older French oak barrels the wine was bottled.



**LANZERAC**

1692

**WYNAND LATEGAN**

Cellarmaster

### CELLAR MASTER'S COMMENTS

The KV Kurktrekker has a floral nose with earthy undertones. The palate is silky with an understated length on the palate. While the three varieties each lend its own character to this unusual wine the end product fits together seamlessly.

### FOOD SUGGESTIONS

Mediterranean style dishes, such as, Moussaka, or Lamb shoulder roasted with herbs and green olives and capers. Duck pâté with a spiced plum jelly. Asian spiced duck with plum sauce. Steak cooked on the bone with vegetables grilled on the fire. Springbok loin with beetroot and hazelnuts.

### CELLARING POTENTIAL

Drink now till 2023

### PRODUCTION

2200 bottles

### ANALYSIS

Alk: 13.31  
RS: 1.2 g/l  
TA: 5.4 g/l  
pH: 3.45

### ACCOLADES:

New Release



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