



# Lanzerac Pinotage Rosé 2023

*Jonkershoek Range*

## APPELLATION

Jonkershoek Valley, Stellenbosch

## VITICULTURE

Grapes for the Lanzerac Pinotage Rosé 2023 was source from a vineyard block, L4, which was planted in 2015 on Lanzerac in the Jonkershoek Valley. The block covers an area of 3 hectares and yielded a crop of 18 ton/hectare in 2023.

## HARVEST DATE

Harvesting took place from the 2nd to the 6th of February of 2023.

## VINIFICATION

The grapes were picked at around 21-22° Balling and hand sorted before it was destemmed and crushed. Colour extracting took no longer than 2-3 hours before the juice was left to settle for 48 hours at around 13-14° Celsius. The clear juice was drawn off the lees and inoculated with a specific commercial yeast strain. Fermentation was controlled at around 14° Celsius and took around 10 days to complete.

## CELLAR MASTER'S COMMENTS

This iconic Rosé, held in high regard by many generations of Stellenbosch wine-lovers, boasts gentle aromatic notes of perfume and rose petals, redcurrants and crushed strawberries. Skin contact of only 2-3 hours resulted in a beautiful delicate colour and soft fruit flavours. A dry, perfumed and fruity Rosé that is perfect for easy sipping during the warm summer months, the Lanzerac Pinotage Rosé proudly lives up to its name.

## CELLARING POTENTIAL

Best enjoyed now.

## FOOD SUGGESTIONS

Enjoy this dry Pinotage Rosé on lazy summer days with a frozen strawberry pavé with a fresh fruit coulis, a prawn, mango and avocado salad or with refreshing watermelon, feta and blackberry skewers.

## ANALYSIS

Alcohol:	13.29%	Total acidity:	5.9 g/l
Residual sugar:	4.3 g/l	pH:	3.43

## ACCOLADES

New Release



**LANZERAC**  
1692