



LANZERAC

1692



## Lanzerac Pinotage 2022

*Jonkershoek Range*



### APPELLATION

Jonkershoek Valley,  
Stellenbosch, South Africa



### HARVEST DATE

15-25 February 2022



### CELLARING POTENTIAL

Enjoy now or cellar for  
5-10 years

### VITICULTURE

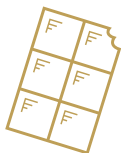
The grapes for the 2022 Lanzerac Pinotage were sourced from five different vineyard blocks, D10, D7, D8, D3 and D15 from Lanzerac in the Jonkershoek Valley and a bush vine block. The Lanzerac blocks were 25 years (D10), 9 years (D7), 13 years (D8) and 5 years (D3 and D15) old respectively in 2022 and covers an area of 9.08 hectares. The yield for the 2022 vintage was 5.17 tons/hectare. The 5 Lanzerac blocks are located at an altitude of 400m - 420 meters above sea level with mainly deep red decomposed granite soils.

### VINIFICATION

To ensure that only the best grapes are used for our Pinotage, the grapes are handpicked in the vineyards where after the bunches are hand sorted at the cellar before destemming. The loose berries undergo further hand sorting before being lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs (every 4 hours) taking place in the first part of the fermentation to extract colour and flavour. The Pinotage skins were pressed at approximately 1-3 degrees balling in order for the free run wine and pressed wine to complete their fermentation separately in tank. The wine underwent malolactic fermentation in barrels. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to matured the Pinotage for at least 15 months. Regular rackings resulted in excellent integration between wood, fruit and tannins.

### CELLAR MASTER'S COMMENTS

The 2022 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 5 to 10 years' maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.



Dark Chocolate



Plums



Cherries



Violets



### FOOD SUGGESTIONS

Pair this proudly South African wine with flavourful dishes such as venison bobotie with apricot blatjang, sticky Asian pork ribs with sesame seeds and chopped greens or a twice-baked blue cheese and walnut soufflés.

### ANALYSIS

Alcohol:	14.16%	Total acidity:	5.8 g/l
Residual sugar:	2.5 g/l	pH:	3.57

