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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 range defines handcrafted wines in very limited quantities.



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

The grapes for KV Kurktrekker 2023 originate from a vineyard in the Jonkershoek Valley, planted in 2021 exclusively with Cinsaut. Across all varieties, natural acidity levels were notably higher, indicating strong aging potential for the 2023 vintage. The fruit expression was pronounced, resulting in wines that are elegant, refined, and well-suited for maturation while maintaining vibrant fruit character.

HARVEST DATE

Harvesting took place on the 15th of March 2023.

VINIFICATION

Kurktrekker 2023 is crafted from 100% Cinsaut. Whole-bunch fermentation was carried out in open fermenters, with punch-downs twice daily. Gentle pressing using a small basket press ensured soft, silky tannins. The wine was then matured for approximately a year in older French oak barrels before bottling.



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

A handwritten signature in black ink, reading 'W. Lategan'.

CELLAR MASTER'S COMMENTS

KV Kurktrekker 2023 presents a delicate floral nose with earthy undertones. The palate is silky and refined, with a subtle yet lingering finish.

FOOD SUGGESTIONS

Pair the Keldermeester Versameling Kurktrekker 2023 with rosemary-infused roast lamb and charred eggplant or a wild mushroom risotto for a harmonious balance of flavours.

CELLARING POTENTIAL

Enjoy now or cellar until 2029.

PRODUCTION

2156 bottles

ANALYSIS

Alk: 14.1 Vol%

RS: 1.8 g/l

TA: 5.5 g/l

pH: 3.49