



LANZERAC

1692



## Lanzerac Blanc de Blanc Brut Cap Classique

*Heritage Range*

### APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa

### VITICULTURE

Grapes for the Lanzerac Blanc de Blancs Cap Classique were sourced from 2 different Chardonnay blocks L5 and L6 from Lanzerac in the Jonkershoek Valley. These 2 blocks were 6 years old in 2021. The blocks are mainly on deep, sandy soils and covers an area of 2.14 hectares. The yield for the 2021 harvest was 6.8 ton/hectare.

### HARVEST DATE

26 & 28 January 2021.

### VINIFICATION

The Chardonnay grapes are picked early morning to keep them cool. At the cellar the bunches are whole pressed to allow a more delicate extraction and it also prevents the harsher, more bitter phenolic components to be extracted. The Chardonnay juice is allowed 48 hours to settle before the clear juice is racked off the lees. Fermentation is done in stainless steel tanks and a small portion in French Oak barrels at around 13-14° Celsius. Blending of the base wine is done around August when the final base-wine is prepared for the second fermentation in bottle. The nerve-racking 2nd fermentation usually takes 2-3 weeks to complete. The wine spends 18 months on lees in bottle before disgorgement where the final dosage is added before the wine is corked.

### CELLAR MASTER'S COMMENTS

Everyday becomes a celebration with this fine Cap Classique. Creamy, biscuit notes give texture to the lively citrus and apple fruit whilst the tiny bubbles are like beads of sunshine dancing on your tongue. An elegant and refined Cap Classique with an array of fine, precise bubbles on the mousse and a yeasty undercurrent on the palate.

### CELLARING POTENTIAL

Drink now to 2026.

### FOOD SUGGESTIONS

The Lanzerac Blanc de Blancs Brut Cap Classique is the ideal match for luxurious smoked salmon and caviar. It can also be enjoyed with a simple pear and parmesan salad or freshly baked bread dipped in Egyptian Dukkha.

### ANALYSIS

|                 |         |                |         |
|-----------------|---------|----------------|---------|
| Alcohol:        | 13.11%  | Total acidity: | 6.3 g/l |
| Residual sugar: | 5.5 g/l | pH:            | 3.43    |

