



# Lanzerac Pinotage Rosé 2024

*Jonkershoek Range*



## APPELLATION

Jonkershoek Valley,  
Stellenbosch, South Africa



## HARVEST DATE

25-26 February 2024



## CELLARING POTENTIAL

Best enjoyed now

## VITICULTURE

Grapes for the Lanzerac Pinotage Rosé 2024 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 15.29 ton/hectare in 2024.

## 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.



Rose Petals



Red Currants



Strawberries



## 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:	13.38%	Total acidity:	6.0 g/l
Residual sugar:	4.9 g/l	pH:	3.37

