



Lanzerac Sauvignon Blanc 2024

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

5 - 9 February 2024



CELLARING POTENTIAL

Drink now to 2026

VITICULTURE

The Lanzerac Sauvignon Blanc 2024 was sourced from three vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 meters above sea level and covers an area of 1.92 hectares and was 26 years old in 2024. The second block, D13, covers an area of 1.8 hectares and was planted in 2014, while the third block, from neighbouring Leef op Hoop, covers an area of 1.65 hectares and was planted in 2012. The rows in these blocks are running north-south and soils are mainly deep red decomposed granite and sandstone with clay. The yield for the 2024 vintage was 7,3 tons/hectare. To maintain the highest quality, both pruning and harvesting were done entirely by hand, ensuring only the healthiest, fully ripe grapes reached the cellar.

VINIFICATION

Grapes were harvested in the early morning to preserve their freshness and avoid excessive heat. Upon arrival at the cellar, they were carefully hand-sorted before being crushed and cooled to 13-15°C using a mash cooler. The crushed grapes were left on the skins for approximately six hours in the press to enhance flavour extraction. Following a gentle pressing, the juice was transferred under a dry ice blanket into a settling tank, where it remained undisturbed for 48 hours. The clear juice was then racked off the lees, inoculated with yeast, and fermented at controlled temperatures of 12-14°C over approximately 10 days.

CELLAR MASTER'S COMMENTS

This Sauvignon Blanc presents vibrant aromas of green fruit, such as crisp Granny Smith apples, beautifully complemented by delicate white fruits like Asian pears and white peaches. A refreshing lemongrass note brightens the palate, while subtle minerality and an extended lees contact contribute to a soft, creamy texture that lingers on the finish.



Granny Smith Apples



Peaches



Gooseberries



FOOD SUGGESTIONS

his elegant and refreshing wine pairs beautifully with Spicy cucumber & lime granita oysters, grilled asparagus with lemon zest and parmesan and seared scallops with citrus butter.

ANALYSIS

Alcohol:	14.03%	Total acidity:	6.4 g/l
Residual sugar:	3.1 g/l	pH:	3.30

