

# K.

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.*



## DOK



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

The name DOK is mostly used in the Afrikaans language as a term of endearment for the word doctor. DOK is named after the legendary rugby giant, Dr Danie Craven, who regularly visited Lanzerac with his dog, Bliksem, in tow.

### APPELLATION

Jonkershoek Valley, Stellenbosch

### VITICULTURE

DOK is a Malbec harvested from a single vineyard block situated on Lanzerac in the Jonkershoek Valley. The soil found in this particular vineyard block – decomposed granite – gives this wine its supremacy and force the vines to work extremely hard resulting in a crop consisting of concentrated red berries. The block was planted in 1998 and is a mere 0.38 hectares in size.

### HARVEST DATE

Harvest took place on the 28 of March 2022.

### VINIFICATION

The wine was fermented in open bins and punched down twice a day by hand, with natural yeast being used. Only 2nd fill or older French Oak barrels were used to mature this wine for 16 months before bottling.



### CELLAR MASTER'S COMMENTS

This flavour packed wine showcases notes of mulberry, fruit pastilles and liquorice on the nose that follows through to a juicy palate. The emphasis is on fruit, but soft, polished tannins. The acidity adds to the complexity and balance of this wine.

Only 950 bottles were produced of the 2022 vintage.

### CELLARING POTENTIAL

The 2022 vintage can be enjoyed now or cellared until 2031.

### FOOD SUGGESTIONS

The DOK 2022 can be enjoyed with dishes such as wild mushroom risotto, Norwegian meatballs with a spicy cream sauce or Malbec-marinated savoury smoked duck with garlic and honey.

### ANALYSIS

Alc: 14.04%

RS: 2.0 g/l

TA: 5.8 g/l

pH: 3.49