



LANZERAC

1692



Lanzerac Mrs. English 2025

Heritage Range

APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa
Single Vineyard

VITICULTURE

The Chardonnay grapes for Mrs English are sourced from a single vineyard measuring 0.78 hectares, situated 375 metres above sea level in the renowned Jonkershoek Valley. In 2025, the vines were 30 years old and produced a yield of 7.38 tons per hectare. All pruning and harvesting are carried out by hand to ensure that only the healthiest grapes are selected. Meticulous care is taken throughout the process to preserve the integrity of the bunches and maintain exceptional fruit quality.

HARVEST DATE

The grapes for the 2025 vintage were harvested in mid-February 2025.

VINIFICATION

The grapes were harvested at 22.5–23° Balling and whole-bunch pressed without prior destemming to enhance fruit purity and texture. Following pressing, the juice was settled in stainless-steel tanks for 48 hours at 12–14°C before the clear juice was racked to French oak barrels for fermentation. Each barrel was inoculated with a different yeast strain, while one-third of the wine underwent spontaneous fermentation with natural yeasts, contributing additional complexity and a softer mouthfeel. The maturation programme consisted of 40% new French oak, 40% second-fill barrels, and 20% third-fill barrels. After fermentation, the wine was lightly sulphured and matured in barrel for 12 months. Weekly bâtonnage was carried out to enhance texture, richness and depth while maintaining balance and freshness.

WINEMAKER COMMENTS

Mrs English Chardonnay 2025 is an elegant and layered wine that beautifully expresses its Jonkershoek Valley origin. Aromas of citrus blossom, lemon curd and ripe stone fruit are complemented by subtle oak spice. The palate is rich and textured, yet poised and refined, with vibrant acidity lending freshness and balance. A long, complex and lingering finish completes this distinguished Chardonnay.

CELLARING POTENTIAL

Drink now to 2030.

FOOD PAIRING SUGGESTIONS

Mrs English Chardonnay is a perfect match for butter-poached crayfish, grilled kingklip, roast chicken with wild mushrooms, or a creamy seafood risotto. Its rich texture and vibrant freshness also pair beautifully with mature cheeses and elegant pork dishes.

ANALYSIS

Alcohol:	13.6%	Total acidity:	5.1 g/l
Residual sugar:	4.0 g/l	pH:	3.46

