



Lanzerac Merlot 2024

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

20 February - 28 March 2024



CELLARING POTENTIAL

3-5 years

VITICULTURE

The Lanzerac Merlot 2024 was sourced from four different vineyard blocks, D6A and D1 from Lanzerac, J7 from Jonkersdrift and Leef op Hoop block 6 in the Jonkershoek Valley. The ages of the vineyards in 2024 were: Block D6A (30 years), block D1 (8 years), LOH 6 (23 years) and block J5 (18 years). These various blocks cover an area of 7.11 hectares and produced a yield of 8.3 tons/hectare in 2024. The 4 blocks sit at an altitude of 125m - 400 meters above sea level with mainly deep red decomposed granite soils. All pruning and harvesting are done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

VINIFICATION

When the grapes arrive at the cellar by tractor the bunches are hand sorted before destemmed, the loose berries undergo a further hand sorting before it is lightly crushed. Fermentation took place in stainless steel tanks with regular pump-overs (2 times a day) being done to extract colour and flavour. The Merlot was fermented dry on the skins before pressing. The free run wine was kept apart from the press fraction. A portion of the Merlot wine underwent malolactic fermentation in barrels, whilst the remaining wine underwent malolactic fermentation in tank. A Selection of new, 2nd fill and 3rd fill French oak barrels were used to mature the Wine for 12 months. Two rackings resulted in excellent integration between wood, fruit and tannins.

CELLAR MASTER'S COMMENTS

The 2024 Merlot has an excellent deep red colour, with ripe red berries, cocoa, slight mint and chocolate on the nose. On the palate, the wine shows a well-balanced tannin structure, rich body with fruit and a lingering aftertaste.



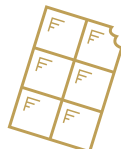
Strawberries



Cherries



Pomegranate



Chocolate



FOOD SUGGESTIONS

Match this beautiful Merlot with hearty dishes such as veal chops with portobello mushrooms, gnocchi in a red pepper sauce with crispy pancetta as well as creamy gruyere and parmesan cheese risotto.

ANALYSIS

Alcohol:	14.42%	Total acidity:	5.76 g/l
Residual sugar:	3.35 g/l	pH:	3.47

