



LANZERAC

1692



Lanzerac Pionier Pinotage 2025

Heritage Range



APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa | Single Vineyard

VITICULTURE

The Pionier Pinotage 2025 is produced from a single vineyard planted in 1996. Situated on the north- to west-facing slopes of Botmaskop, the first peak on the northern side of the iconic U-shaped mountain range that forms the Jonkershoek Valley, the vineyard lies at an altitude of 400 metres. Cooler late-afternoon temperatures allow for a longer ripening period, contributing to the development of concentrated flavours and complexity in the grapes. The vines grow in deep, fertile and well-drained Oakleaf soils derived from weathered granite. Winter pruning, summer canopy management and harvesting are all carried out by hand.

HARVEST DATE

19th February 2025.

VINIFICATION

Following harvest, the grapes were destemmed and hand-sorted before fermentation in stainless steel tanks. The fermenting must was pumped over three times daily until half of the grape sugars had fermented, after which pump-overs were reduced to once daily. Malolactic fermentation took place in tank, followed by 18 months of maturation in a combination of new, second and third fill French oak barrels of 225 and 300 litres. The wine was racked twice during maturation to help soften the tannins and integrate the oak.

WINE MAKER'S COMMENTS

Deep ruby red in colour, with aromas of ripe red fruit and berries, complemented by hints of fynbos, warm spice and leather. Full-bodied and complex, the palate combines concentrated fruit with well-integrated oak and rounded tannins. Powerful yet refined, the wine displays an elegant structure and a velvety texture, with depth and balance carrying through to a lingering finish.

CELLARING POTENTIAL

Approachable and enjoyable in its youth, the wine will continue to develop complexity and a softer, more velvety texture with careful cellaring for 15 years or longer.

FOOD SUGGESTIONS

Pairs beautifully with slow-braised oxtail and Parmesan polenta, coffee-rubbed lamb with charred aubergine, duck with cherry reduction, or barbecue pork with a sticky plum glaze. For a decadent pairing, enjoy with dark chocolate torte and espresso cream.

ANALYSIS

Alcohol:	14.5%	Total acidity:	5.3 g/l
Residual sugar:	1.84 g/l	pH:	3.52