



Lanzerac Chardonnay 2026

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

20 January -
13 February 2026



CELLARING POTENTIAL

Drink now to 2030

VITICULTURE

The Lanzerac Chardonnay 2026 is sourced from different vineyard blocks aged 6 to 30 years, featuring selected clones suited to the Jonkershoek terroir. The vines grow mainly in deep, well-drained sandy soils across varying slopes, aspects and altitudes, adding complexity to the wine. The 2026 vintage yielded 8.4 tons/ha. A warm, dry and windy summer required careful canopy management to minimise water and wind stress. All pruning, canopy management and harvesting are done by hand to ensure healthy, fully ripe grapes reach the cellar.

VINIFICATION

The grapes were handpicked and transported to the cellar in bins where the grape bunches were hand sorted before destemmed and crushed. The juice settled for 48 hours before racking. Fermentation took place in 300-litre Burgundy-style oak barrels (50%) and stainless-steel tanks (50%). A combination of new and older barrels was used to preserve the wine's fresh fruit character. Each vineyard block is treated differently with different yeast regimes and fermentation. After fermentation, the barrel-aged component remained on the lees for six months before blending and bottling.

WINEMAKER'S COMMENTS

Prominent citrus aromas of lemon meringue and orange peel, complemented by hints of citrus blossom and apricot. The palate is clean and fresh, with concentrated fruit flavours and an elegant, rounded texture. Bright acidity brings balance and structure, leading to a long, refreshing finish.



Lemon & Lime



Ginger



Vanilla



White Floral Notes



FOOD SUGGESTIONS

Delicious with grilled fish, succulent prawns or roast chicken with an apricot glaze. For something more indulgent, enjoy with crispy pork belly and apples, a summer salad of ripe figs, toasted walnuts and chèvre, or a salad of roasted butternut, creamy feta and toasted pecans. Finish on a sweet note with traditional creamy milk tart, honey-poached pears with vanilla ice cream, or a classic apple tart.

ANALYSIS

Alcohol:	14%	Total acidity:	5.9 g/l
Residual sugar:	3.9 g/l	pH:	3.2

