LANZERAC
1692

Lanzerac Pinotage Rosé 2026

Jonkershoek Range

APPELLATION
Jonkershoek Valley,
Stellenbosch, South Africa

HARVEST DATE
4-5 February 2025

CELLARING POTENTIAL
Best enjoyed now



VITICULTURE

The grapes for the Lanzerac Pinotage Rosé 2026 were sourced from vineyard block L4, planted in 2015 on Lanzerac. The three-hectare block is planted on sandy soils with pockets of clay and gravel. These well-drained soils are particularly suited to the vineyard's location near the Eerste River. In 2026, the block produced an average yield of 14.48 tons per hectare.

VINIFICATION

The grapes were harvested at 21–22° Balling and carefully hand-sorted before destemming and crushing. Skin contact was limited to two to three hours to achieve the wine's delicate pink colour. The juice was then settled for 48 hours at 13–14°C. Once clear, it was drawn off the lees and inoculated with a selected commercial yeast strain. Fermentation took place at a controlled temperature of approximately 14°C and was completed over ten days.

WINEMAKER'S COMMENTS

Fresh, fragrant and delightfully expressive, this Pinotage Rosé offers an inviting burst of summer in every glass. Delicate aromas of ripe strawberries, rose petals and sweet candyfloss lead to a crisp, refreshing palate with a light and easy-drinking finish.

Rose Petals | Red Currants | Strawberries

FOOD SUGGESTIONS

Enjoy with a chilled strawberry pavé drizzled with fresh berry coulis, or a vibrant prawn salad with ripe mango, creamy avocado and a squeeze of lime. For something lighter, try juicy watermelon, creamy feta and fresh blackberries served as bite-sized skewers. Fresh, colourful and full of flavour, these pairings bring out the wine's delicate fruit and refreshing character.

ANALYSIS

Alcohol:	13.23%	Total acidity:	5.98 g/l
Residual sugar:	1.2 g/l	pH:	3.12