LANZERAC
1692

Lanzerac Sauvignon Blanc 2026

Jonkershoek Range

APPELLATION
Jonkershoek Valley,
Stellenbosch, South Africa

HARVEST DATE
11-20 February 2026

CELLARING POTENTIAL
Drink now to 2028



VITICULTURE

The Lanzerac Sauvignon Blanc 2026 was sourced from three vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated at 450 metres above sea level and covers an area of 1.92 hectares. The vines were 28 years old in 2026. The second block, D13, covers 1.8 hectares and was planted in 2014. The third block covers 1.65 hectares and was planted in 2012. Two of the vineyard blocks produce Sauvignon Blanc grapes with distinctive varietal characteristics. The older block shows more tropical Sauvignon Blanc characteristics, while the younger block displays more of the typical green and herbaceous characteristics associated with the variety.

VINIFICATION

The grapes were harvested early in the morning to avoid excessive heat. At the cellar, the grapes were hand-sorted before being processed. The crushed grapes remained in contact with the skins for approximately six hours in the press. After gentle pressing, the juice was transferred under a dry ice blanket to the settling tank, where it was left to settle for 48 hours. The clarified juice was then racked off the lees, inoculated with yeast, and fermented at 12–14 °C for approximately 10 days. Fermentation was completed in stainless steel.

CELLAR MASTER'S COMMENTS

Elegant aromas of vibrant citrus, tropical guava and crisp green apple unfold with delicate hints of green pepper, lemongrass and flinty minerality. Fresh and beautifully poised, the palate is lifted by refined acidity and layers of citrus and orchard fruit. Light yet complex, with a clean, lingering finish that invites another sip.

Granny Smith Apples | Peaches | Gooseberries

FOOD SUGGESTIONS

This elegant Sauvignon Blanc shines alongside grilled seafood, from lemon-butter prawns and citrus-kissed calamari to herb-crusted hake. Fresh salads of asparagus, fennel, avocado and green beans complement its vibrant freshness, while coriander-lime chicken, goat's cheese-stuffed zucchini blossoms and roasted vegetable quinoa bring delicious depth. For an Asian-inspired pairing, enjoy it with Thai green curry, lemongrass chicken or delicate sushi with a gentle touch of spice.

ANALYSIS

Alcohol:	13.5%	Total acidity:	6.56 g/l
Residual sugar:	1.44 g/l	pH:	2.97