

· KELDERMEESTER VERSAMELING ·

The Leldermeester Versameling Cellar Master Collection) comprises a range of distinctive boutique wines, which is the brainchild of Lanxerac's Cellar Master, Wynand Lategan. The range focuses on experimentation, both from a variety and terroir perspective, as well as challenging conventional winemaking techniques. The Leldermeester Versameling (LI) range defines handcrafted wines in very limited quantities.



BERGPAD is a Pinot Blanc from a single vineyard block in the Jonkershoek Valley of Stellenbosch. The name for this wine is derived from the famous mountain path (bergpad in Afrikaans) that runs from the University of Stellenbosch's sports grounds, Coetzenburg, along the Stellenbosch Mountain towards Lanzerac Wine Estate in Jonkershoek. This path has become a regular feature for local and university sports and outdoor enthusiasts over the decades.

APPELLATION

Jonkershoek Valley, Stellenbosch

VITICULTURE

This single block Pinot Blanc was planted in 1993 and covers an area of 1.08 hectares. Situated about 280 meters above sea level, the aspect of this vineyard is directly South-facing. The soil can be described as decomposed granite with red clay components. In 2016, this vineyard block yielded 7.19 tons per hectare.

HARVEST DATE

The Pinot Blanc grapes were harvested in late January 2016.

VINIFICATION

Fermented in old French oak barrels using mainly natural yeast, but with a small component of added commercial yeast. Maturation in barrels was done for 11 months before bottling.



WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

The dominant flavour of Pinot Blanc on the nose is preserved quince, violets, lavender and pears which follows through to the palate where creaminess and softness enters at the mid-palate and lingers on the extended finish.

CELLARING POTENTIAL

Two to five years

FOOD SUGGESTIONS

Braai snoek with apricot jam, Pan seared Springbokfillet with quince preserve, Parma ham and pear salad, Lemon meringue.

PRODUCTION

1 113 bottles

ANALYSIS

Alk: 14

RS: 3.2

TA: 6.4

pH: 3.48

