

· KELDERMEESTER VERSAMELING ·

The Leldermeester Versameling Cellar Master Collection) comprises a range of distinctive boutique wines, which is the brainchild of Lanzerac'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 (LV) range defines handcrafted wines in very limited quantities.



PROF is the cornerstone of the KV range. This blend comprises 60% Cinsaut and 40% Pinot Noir. The inspiration for this wine is an effort to find out what Professor Abraham Perold had in mind when he created Pinotage by crossing Cinsaut and Pinot Noir in 1925. It was at Welgevallen (University of Stellenbosch research farm) that Prof Perold cultivated the first Pinotage vines. Prof Perold never had the opportunity to taste the first bottled wine made from this grape variety, and with the crafting of this wine Wynand Lategan tried to discover the purpose of Prof Perold's creation.

APPELLATION

Jonkershoek Valley, Stellenbosch

VITICULTURE

Cinsaut from the Paarl region and Pinot Noir from Walker Bay.

HARVEST DATE

Cinsaut – early February 2016; Pinot Noir – late March 2016.

VINIFICATION

60% Cinsaut and 40% Pinot Noir. These two varieties were vinified and matured separately. Matured in older French Oak barrels for 6 months before bottling and blending.



WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

Prof has a prevailing sense of freshness and lightness. The fruit spectrum is leaning mostly towards the tangy sour cherry and red fruits. A soft and delicate palate with a fundamental complexity rounds it off seamlessly.

CELLARING POTENTIAL

Three to six years

FOOD SUGGESTIONS

Tomato based pork pappardelle, Steak tartare with capers and Worscestersauce, Crispy and salty pigstails, Duck parfait, Spicy charcuterie and fruit platter.

PRODUCTION

1396 bottles

ANALYSIS

Alk: 13.5

RS: 2.6

TA: 5.6

pH: 3.37

