



LANZERAC
WINE ESTATE
Est. 1692 Since

PREMIUM RANGE

Chenin Blanc 2017



APPELLATION:

Jonkershoek Valley, Stellenbosch

VITICULTURE:

Two vineyard blocks were used to make the Lanzerac Chenin Blanc 2017. Both blocks (J9 and J10) in the Jonkershoek Valley, was planted in 2006 on alluvia soils and has north-south facing rows. The blocks cover an area of 4.7 hectares and had a yield of 7.44 tons in 2017. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.

HARVEST DATE:

The 2017 harvest was particular early and dry which resulted in the Chenin Blanc grapes being picked by the end of January already.

VINIFICATION:

The grapes were picked at around 22.5-23° Balling and hand sorted before it was destemmed and crushed. Before pressing the grape mash was cooled to around 15° Celsius by a mash cooler. Once pressed the juice was left in stainless steel tanks at 13° Celsius for 2 days to settle. The clear juice was then drawn of the lees and inoculated with a commercial yeast strain. The biggest component of the Chenin was fermented in a stainless steel tank to preserve pure fruit and freshness while a smaller portion was fermented in 4th fill French Oak barrels. After approximately 8 months the wine was blended, stabilized and filtered before bottling.

CELLAR MASTER'S COMMENTS:

The Lanzerac Chenin Blanc 2017 is packed with fruit such as prominent guava, tropical and citrus flavours. The palate is succulent, fresh and lively whilst the oak maturations ensures a soft finish.

CELLARING POTENTIAL:

Drink now to 2020.

FOOD SUGGESTIONS:

Enjoy the Lanzerac Chenin Blanc 2017 with a variety of light meals such as salads, sushi and seafood dishes.

ANALYSIS:

Alcohol:	13,31%	Total acidity:	6,0 g/l
Residual sugar:	4,4 g/l	pH:	3,36

ACCOLADES:

New release.

