

HERITAGE RANGE



A P P E L L A T I O N : Jonkershoek Valley, Stellenbosch

VITICULTURE:

The Lanzerac Le Général 2015 is a classical Medoc style blend consisting of Cabernet Sauvignon, Malbec, Petit Verdot, and Merlot. The grapes for each variety used in this blend came from the estate's best vineyards. All harvesting and pruning was done by hand with extreme care taken to not damage the grapes resulting in only healthy grapes being picked.

HARVEST DATE:

Harvesting of the 2015 vintage took place from middle February to end of March.

VINIFICATION:

This 'Left Bank Blend", made from 79% Cabernet Sauvignon, 17% Malbec, 3% Petit Verdot and 1% Merlot, was matured in a combination of new and 2nd fill 300 litre French oak barrels for a period of 20 months. The 4 varietals were individually fermented and matured before careful blending and bottling.

CELLAR MASTER'S COMMENTS:

The Lanzerac Le Général is a limited barrel selection of the best red wine of the 2015 vintage. This full-bodied Cabernet-based blend announces vanilla and nutmeg spice before a flood of dark berries, cooked plums and blackcurrants assail the palate. Dark chocolate and hints of smoke is supported by sturdy smooth tannins and an endless finish.

CELLARING POTENTIAL:

The 2015 vintage can be enjoyed now, but also has the potential to mature over a five to ten year period.

FOOD SUGGESTIONS:

Enjoy this wine with an herb and pepper crusted rib of beef, braised lamb shoulder with fennel and orange or a chocolate collaboration dessert with chilled fondant, cocoa sorbet, Caramelia aero, white chocolate mousse and cherries.

ANALYSIS:

Alcohol:	14,8 %	Total acidity:	6,2 g/l
Residual sugar:	3,8 g/l	pH:	3,55

ACCOLADES:

4 Stars Platter's Wine Guide (2019) 90 Points Prescient Cape Bordeaux Red Blend Report (2018) Gold Medal Veritas Awards (2018)



