



**LANZERAC**  
WINE ESTATE  
*Est. 1692 Since*

HERITAGE RANGE

# *Pionier Pinotage 2017*



## APPELLATION:

Jonkershoek Valley, Stellenbosch, Single Vineyard.

## VITICULTURE:

The Pionier Pinotage 2017 was made from a 21-year old single vineyard that produced a yield of 5.52 tons/ha. This single vineyard is 1.99 hectares in size and is 400 meters above sea level. All harvesting, pruning and canopy management is done by hand.

## HARVEST DATE:

Harvesting of the 2017 vintage took place on the 8th of February 2017.

## VINIFICATION:

After harvesting the grapes were de-stalked and hand-sorted followed by natural fermentation in open wooden fermenters. The natural fermentation took about 7 days to complete after which the wine was pressed with a small basket press. Malolactic fermentation took place in new-, second- and third fill 225 litre French oak barrels. After malolactic fermentation the wine was racked and sulphured. During maturation in barrel for a total time of 21 months the wine was racked a further two times to soften the tannins.

## CELLAR MASTER'S COMMENTS:

The Lanzerac Pionier Pinotage is a tribute to the world's first bottled Pinotage – a 1959 Lanzerac Pinotage. The 2017 Pionier has an excellent deep colour, with typical varietal aromas like ripe, plummy red fruit on the nose and palate. A big mouth-feel, complex and velvety pallet and long and lingering aftertaste rounds off this wine perfectly.

## CELLARING POTENTIAL:

With 5 to 10 years maturation the Pionier Pinotage 2017 will start to acquire the velvet density and luxurious chocolate and caramel flavours for which its predecessors is known.

## FOOD SUGGESTIONS:

Enjoy this flagship wine with a slow cooked rich oxtail and butter bean curry or duck au vin with chestnuts, onions and mushrooms.

## ANALYSIS:

Alcohol:	13,84 %	Total acidity:	6,0 g/l
Residual sugar:	3,1 g/l	pH:	3,42

## ACCOLADES:

New Release

