



LANZERAC
WINE ESTATE
Est. 1692 Since

PREMIUM RANGE

Chardonnay 2019



APPELLATION:

Jonkershoek Valley, Stellenbosch

VITICULTURE:

The Lanzerac Chardonnay 2019 was sourced from nine different vineyard blocks, D5, L1, L2, L3, L11, L12, J2, J7 and KL from Lanzerac, Jonkersdrift and Klein Lanzerac in the Jonkershoek Valley. The age from the different vineyard blocks range from 5 to 24 years old and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 10.82 hectares. The yield for the 2019 vintage was 6.96 tons/hectare. The 9 blocks sit at an altitude of 166m - 375 meters above sea level. All pruning and harvesting are done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

HARVEST DATE:

End of January to middle February 2019.

VINIFICATION:

The grapes were handpicked and transported to the cellar in bins where the grape bunches were hand sorted before destemmed and crush. The mash is cooled by a mash cooler to approximately 15° Celsius before pressing. The pressed Chardonnay juice is then allowed 48 hours to settle before the clear juice is racked of the lees. Most (70%) of the Chardonnay was fermented in 300 litre Burgundy styled oak barrels, whilst the rest (30%) was fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels were used to ensure the best preservation of fruit. Each vineyard block is treated differently with different yeast regimes and fermentation. After fermentation the Chardonnay in the barrels is left on the lees and batonage is done every week for 7-8 months. After approximately 7 months the Chardonnay is blended and prepared for bottling.

CELLAR MASTER'S COMMENTS:

This full-bodied Chardonnay showcases prominent primary citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate reveals an excellent balance between fruit, acidity and softness with a lingering aftertaste.

CELLARING POTENTIAL:

Drink now to 2022.

FOOD SUGGESTIONS:

Partner this elegant Chardonnay with brown-butter crayfish risotto, chicken tagine with apricots and almonds or a crème brûlée with orange blossom mascarpone.

ANALYSIS:

Alcohol:	14,095 %	Total acidity:	5,6 g/l
Residual sugar:	3,0 g/l	pH:	3,38

ACCOLADES:

New release.



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