

<http://www.lanzeracwines.co.za/>



LANZERAC PINOTAGE 2008

TASTING NOTES

The 2008 Pinotage possesses an excellent deep colour, with ripe, plummy red fruits on the nose and palate with a good mouth-feel and lingering aftertaste. With five to ten years' maturation it will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors.

The 2008 Pinotage is a full-bodied, complex wine with a beautiful fruit/wood balance and a good tannin structure that will allow it to age extremely well.

THE HARVEST

All harvesting is done by hand. Extreme care was taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

Harvest date: From end January tot beginning February 2007.

IN THE VINEYARD

Vineyard blocks: Vineyard blocks D10 and bushvines from Amperbo (Bottelary).

Area: 2.38 HA

Crop size: 14.5 Tons

Tons per ha: 6 t/ha

Altitude: 400 - 420 meter above sea level

Age of vines: 13 Years

Rootstock: Richter 110

Clones: PI 48

Soil: Deep gravel soil

Plant direction: N/S

Trellising: Perold system

Space between rows: 2.75 m

Space between vines: 1.2m

Irrigation: Micro

Canopy management: Winter pruning is followed by effective suckering and shoot thinning during summer. Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Emphasis on shoot and crop management ensures even ripeness and concentration of fruit.

Panquecas de carne e pudim de leite condensado de sobremesa. Jantar em 30/04/2010..

IN THE CELLAR

After harvesting during February, the grapes were de-stalked, inoculated and fermented on the skins for 3 to 4 days. Pump overs every four hours. The Pinotage was pressed before the wine fermented dry to ensure soft tannins. After fermentation French Oak barrels were filled where malolactic fermentation (MLF) took place. After MLF the wine was racked and the wine sulphured. Following three months of resting in wood, it was racked again before being returned to the cleaned out barrels for a further 12 months.

BLEND INFORMATION

100% Pinotage

FOOD SUGGESTIONS

Malay currie, bobotie, venison

TECHNICAL ANALYSIS

Winemaker Wynand Lategan
 Alcohol 14.19 %vol
 pH 3.66
 RS 2.7 g/l
 Total Acid 5.7 g/l
 Appellation Stellenbosch

CHARACTERISTICS

Type Red
 Style Dry
 Taste Fruity
 WOODED

VINTAGES

Lanzerac Pinotage 2008
Lanzerac Pinotage 2007
Lanzerac Pinotage 2001
Lanzerac Pinotage 2000
Lanzerac Pinotage 1998
Lanzerac Pinotage 1997
Lanzerac Pinotage 1996