



Lanzerac Chardonnay 2024

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

16 January -
2 February 2024



CELLARING POTENTIAL

Drink now to 2027

VITICULTURE

The Lanzerac Chardonnay 2024 was sourced from 13 different vineyard blocks, D5, L1, L2, L3, L5, L6 L7, L8, L9, J7, KL and LOH 6B and 15 from Lanzerac, Jonkersdrift, Klein Lanzerac and Leef op Hoop in the Jonkershoek Valley. The age from the different vineyard blocks ranges from 5 to 29 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 10.79 hectares. The yield for the 2024 vintage was 9,15 tons/hectare. The 13 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.

VINIFICATION

The grapes were handpicked and transported to the cellar in bins where the grape bunches were hand sorted before destemming 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. Half of the Chardonnay was fermented in 300 litre Burgundy styled oak barrels, whilst the rest 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 9 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.



Lemon & Lime



Ginger



Vanilla



White Floral Notes



FOOD SUGGESTIONS

Partner this elegant Chardonnay with Grilled Pork Chops with Apple and Fennel Slaw, chicken tagine with apricots and almonds, Baked Brie with Fig and almonds or a vanilla bean Panna Cotta with Poached Pears and Citrus Zest.

ANALYSIS

Alcohol:	13.71%	Total acidity:	5.8 g/l
Residual sugar:	4.2 g/l	pH:	3.44

