



Lanzerac Pinotage Rosé 2025

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

4-5 February 2025



CELLARING POTENTIAL

Best enjoyed now

VITICULTURE

The grapes for the 2025 Lanzerac Pinotage Rosé were sourced from vineyard block L4, planted in 2015 on Lanzerac in the Jonkershoek Valley. This block covers 3 hectares and produced a yield of 15.48 tons per hectare in the 2025 vintage.

VINIFICATION

The grapes were picked at around 21-22° Balling and hand sorted before it was destemmed and crushed. Colour extracting took no longer than 2-3 hours before the juice was left to settle for 48 hours at around 13-14° Celsius. The clear juice was drawn off the lees and inoculated with a specific commercial yeast strain. Fermentation was controlled at around 14° Celsius and took around 10 days to complete.

CELLAR MASTER'S COMMENTS

This iconic Rosé, cherished by generations of wine enthusiasts, reveals delicate aromatic notes of rose petals, watermelon and crushed strawberries. With only 2-3 hours of skin contact, it achieves a beautiful pale colour and soft expressive fruit flavours. Dry, perfumed and refreshing the Lanzerac Pinotage Rosé is the perfect wine for easy, effortless enjoyment during warm summer days. Truly living up to its esteemed reputation.



Rose Petals



Red Currants



Strawberries



FOOD SUGGESTIONS

Enjoy this dry Pinotage Rosé on lazy summer days with a frozen strawberry pavé with a fresh fruit coulis, a prawn, mango and avocado salad or with refreshing watermelon, feta and blackberry skewers.

ANALYSIS

Alcohol:	13.12%	Total acidity:	5.6 g/l
Residual sugar:	4.9 g/l	pH:	3.33

