



Lanzerac Sauvignon Blanc 2025

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

13 - 21 February 2025



CELLARING POTENTIAL

Drink now to 2027

VITICULTURE

The Lanzerac Sauvignon Blanc 2025 was sourced from three vineyard blocks in the Jonkershoek Valley. The first block, D12, is situated 450 meters above sea level and covers an area of 1.92 hectares and was 27 years old in 2025. The second block, D13, covers an area of 1.8 hectares and was planted in 2014. The third block, from neighbouring Leef op Hoop, covers an area of 1.65 hectares and was planted in 2012. The vineyard rows run in a north-south orientation. The soils are predominantly deep red decomposed granite and sandstone with clay, contributing to excellent drainage and vine balance. All pruning and harvesting are carried out by hand to ensure that only healthy, fully ripe grapes are delivered to the cellar.

VINIFICATION

Grapes were harvested early in the morning to avoid excessive heat. At the cellar, the grapes were hand sorted before it was crushed and cooled through a mash cooler to 13-15 °C. The crushed grapes remained in contact with the skins for approximately six hours in the press. After a light pressing, the juice was transferred under a dry ice blanket into the settling tank and left to settle for 48 hours. The clarified juice was then racked off the lees, inoculated with yeast, and fermentation proceeded at 12-14 °C for approximately 10 days.

CELLAR MASTER'S COMMENTS

Bright aromas of zesty citrus are layered with notes of green apple and passion fruit. Hints of fresh lemongrass and subtle minerality add complexity, while the palate is vibrant and refreshing with crisp acidity leading to a clean and lingering finish.



Granny Smith Apples



Peaches



Gooseberries



FOOD SUGGESTIONS

This Lanzerac Sauvignon Blanc pairs beautifully with grilled seafood, such as lemon-butter prawns, citrus-marinated calamari or herb-crusted hake, as well as fresh salads featuring green beans, asparagus, fennel and avocado with a light vinaigrette. Chicken coriander-lime roasted chicken or goat cheese and herb-stuffed zucchini blossoms and roasted vegetable quinoa salads is a perfect match. It is an excellent match for Asian-inspired cuisine including Thai green curry or lemongrass chicken, and lightly spiced sushi rolls.

ANALYSIS

Alcohol:	14.09%	Total acidity:	6.1 g/l
Residual sugar:	2.7 g/l	pH:	3.37

