



LANZERAC

1692



Lanzerac Blanc de Blanc Brut Cap Classique

Heritage Range

APPELLATION

Jonkershoek Valley, Stellenbosch, South Africa

VITICULTURE

Grapes for the Lanzerac Blanc de Blancs Cap Classique was sourced from 2 different Chardonnay blocks L5 and L6 from Lanzerac in the Jonkershoek Valley. These 2 blocks were 8 years old in 2023. The blocks are mainly on deep, sandy soils and covers an area of 2.14 hectares. The yield for the 2023 harvest was 10.02 ton/hectare.

HARVEST DATE

20 & 23 January 2023.

VINIFICATION

The Chardonnay grapes are harvested early in the morning to keep them cool. At the cellar the bunches are whole-bunch pressed to allow for more delicate extraction and to prevent harsher, bitter phenolic components from being released. The juice is left to settle for 48 hours, after which the clear juice is racked off the lees. Fermentation takes place mainly in stainless steel tanks, with a small portion fermented in French oak barrels at a temperature of approximately 13–14°C. The base wine is blended around August, once it is prepared for the second fermentation in the bottle. This crucial second fermentation typically takes two to three weeks to complete. The wine then matures on the lees in bottle for 18 months before disgorgement, after which the final dosage is added and the wine is corked.

CELLAR MASTER'S COMMENTS

Every day becomes a celebration with this fine Cap Classique. Creamy, biscuity notes add texture to vibrant citrus and apple flavours, while the fine bubbles sparkle on the palate like beads of sunshine. This elegant and refined Cap Classique offers an array of fine, precise bubbles on the mousse and a subtle yeasty complexity that lingers beautifully on the finish.

CELLARING POTENTIAL

Drink now to 2028.

FOOD SUGGESTIONS

Lanzerac Cap Classique pairs effortlessly with an array of enticing dishes, making it a versatile choice for any occasion. Enjoy it with fresh oysters with a touch of lemon, smoked salmon with crème fraîche and delicate pan-seared scallops with citrus butter. It is equally delicious alongside golden, herb-roasted chicken and soft, creamy cheeses such as Brie or Camembert served with warm crusty bread. For dessert, enjoy it with zesty lemon tart or citrus cheesecake or light treats such as almond biscotti, white chocolate mousse.

ANALYSIS

Alcohol:	13.67%	Total acidity:	6.0 g/l
Residual sugar:	8.2 g/l	pH:	3.45

