



LANZERAC

1692



Lanzerac Cabernet Sauvignon 2021

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

19 - 24 of March 2021



CELLARING POTENTIAL

Enjoy now or mature for a
further 5-10 years

VITICULTURE

The Lanzerac Cabernet Sauvignon 2021 originates from two exceptional vineyard blocks—D2 and J13—nestled in the renowned Jonkershoek Valley. The oldest block, D2, was 27 years old and J13 was 16 years old. The yield for the 2021 vintage was around 6 tons/hectare. These vines thrive in deep red decomposed granite soils at elevations ranging from 100m to 336m above sea level. Upholding Lanzerac's dedication to quality, every grape was meticulously hand-pruned and harvested, ensuring that only the finest fruit made its way into the cellar.

VINIFICATION

Precision and care define the vinification of this Cabernet Sauvignon. Upon arrival at the cellar, the grape bunches underwent rigorous hand-sorting before being destemmed. A gentle crush preceded fermentation in stainless steel tanks, with regular pump-overs to extract deep colour and rich flavours. After primary fermentation, a portion of the wine remained on the skins for 2-3 weeks for enhanced complexity. The wine was then transferred to a selection of new, second-fill, and third-fill French oak barrels, where it matured for 18 months, undergoing regular racking's to achieve seamless integration between wood, fruit, and tannins.

CELLAR MASTER'S COMMENTS

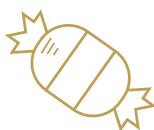
A true classic, this full-bodied Cabernet Sauvignon captivates with bold flavours of blackberries and youngberries, elegantly intertwined with hints of dark cocoa and subtle cedar. The palate is beautifully structured, offering a harmonious balance of fruit, tannins, and oak, leading to a long, velvety finish.



Blackberries



Cocoa



Caramel



FOOD SUGGESTIONS

This beautiful full-bodied wine will be the perfect companion to slow braised Beef short ribs, Grilled Ribeye with Garlic Butter, Eggplant Parmesan or a dark chocolate torte.

ANALYSIS

Alcohol: 13.98%
Residual sugar: 2.2 g/l

Total acidity: 5.7 g/l
pH: 3.57

