



Lanzerac Pinotage 2023

Jonkershoek Range



APPELLATION

Jonkershoek Valley,
Stellenbosch, South Africa



HARVEST DATE

7-21 February 2023



CELLARING POTENTIAL

Enjoy now or cellar for
5-10 years

VITICULTURE

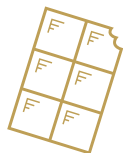
The grapes for the 2023 Lanzerac Pinotage were sourced from five vineyard blocks—D10, D7, D8, D3, and D15—along with a bush vine block in the Jonkershoek Valley. In 2023, the Lanzerac blocks ranged in age from 6 to 26 years covering a total area of 9.08 hectares. The 2023 vintage yielded 5.47 tons per hectare. Situated at an altitude of 400–420 meters above sea level, these blocks are planted predominantly in deep red, decomposed granite soils providing ideal conditions for producing a structured and expressive Pinotage.

VINIFICATION

To ensure only the finest grapes are used for our Pinotage, the fruit is hand-harvested in the vineyards, then hand-sorted at the cellar before destemming. The loose berries undergo further hand sorting before being gently crushed. Fermentation takes place in stainless steel tanks, with regular pump-overs every four hours during the early stages to optimise colour and flavour extraction. The Pinotage skins are pressed at approximately 1–3° Balling, allowing the free-run and press wines to complete fermentation separately in tank. The wine then undergoes malolactic fermentation in barrels. A careful selection of new, second-fill and third-fill French oak barrels is used to mature the Pinotage for at least 15 months, with regular racking's promoting excellent integration of wood, fruit and tannins.

CELLAR MASTER'S COMMENTS

The 2023 Pinotage boasts an excellent deep colour, ripe berries and plums on the nose and palate with a good mouth-feel and lingering aftertaste. With 3 to 6 years' maturation this wine will start to acquire the velvet density and luxurious chocolate and caramel flavours of its very early Lanzerac predecessors. A full-bodied, complex wine with a beautiful balance between fruit and wood showcasing a good tannin structure that will allow it to age extremely well.



Dark Chocolate



Plums



Cherries



Violets



FOOD SUGGESTIONS

Pair this proudly South African wine with flavourful dishes such as venison bobotie with apricot blatjang, sticky Asian pork ribs with sesame seeds and chopped greens or a twice-baked blue cheese and walnut soufflés.

ANALYSIS

Alcohol:	14.12%	Total acidity:	5.8 g/l
Residual sugar:	3.6 g/l	pH:	3.65

