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KELDERMEESTER VERSAMELING

The Keldermeester Versameling (Cellar Master Collection) comprises a range of distinctive boutique wines, which is the brainchild of Lanzerac's Cellar Master, Wynand Lategan. The range focuses on experimentation, both from a variety and terrain perspective, as well as challenging conventional winemaking techniques. The Keldermeester Versameling range defines handcrafted wines in very limited quantities.



BERGPAD is a Pinot Blanc from a single vineyard block in the Jonkershoek Valley of Stellenbosch, and is currently the only bottled varietal of its kind in South Africa. The name for this wine is derived from the famous mountain path (bergpad in Afrikaans) that runs from the University of Stellenbosch's sports grounds, Coetzenburg, along the Stellenbosch Mountain towards Lanzerac Wine Estate in Jonkershoek. This path has become a regular feature for local and university sports and outdoor enthusiasts over the decades.

APPELLATION

Jonkershoek Valley, Stellenbosch

VITICULTURE

This single block Pinot Blanc was planted in 1993 and covers an area of 1.08 hectares. Situated approximately 280 meters above sea level, the aspect of this vineyard is directly South-facing. The soil can be described as decomposed granite and sandstone with red clay components. In 2022 this vineyard block yielded 5.11 tons per hectare.

HARVEST DATE

24 February 2022.

VINIFICATION

This wine was fermented in 400 litre ceramic clay using mainly natural yeast, but with a small component of added commercial yeast. Maturation in clay was done for 11 months before bottling.



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

The dominant flavour of Pinot Blanc on the nose is preserved quince, violets, lavender and pears which follows through to the palate where creaminess and softness enters at the mid-palate and lingers on the extended finish.

CELLARING POTENTIAL

Drink now till 2027.

FOOD SUGGESTIONS

Pair this flavourful wine with baked feta and caramelized onion phyllo tarts or crispy tempura prawn sushi rolls..

PRODUCTION

1087 bottles

ANALYSIS

Alcohol:	12.71 Vol%
Residual sugar:	1.8 g/l
Total acidity:	5.8 g/l
pH:	3.45