



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 terroir perspective, as well as challenging conventional winemaking techniques. The Keldermeester Versameling range defines handcrafted wines in very limited quantities.



The BERGSTROOM (meaning mountain stream) is named after the various deep ravines acting as a life vein for various town, and is a classical blend of Sauvignon Blanc and Semillon.

APPELLATION

Jonkershoek Valle

VITICULTURE

The Sauvignon Blanc grapes as well as Semillon grapes for the Bergstroom 2024 hails from the Jonkershoek Valley.

HARVEST DATE

The Sauvignon Blanc grapes were harvested on the 9th of February and the Semillon grapes on the 5th of February 2024.

VINIFICATION

After the Sauvignon Blanc grapes were destemmed and crushed, it enjoyed contact with the skins for 24 hours before being pressed to extract as much flavours as possible from the skins. The Semillon grapes were pressed with a small basket press. Fermented took place in old French oak barrels using mainly natural yeast, but with a small component of added commercial yeast. Maturation in barrels was done for 6 months before blending and bottling. The blend consists 78% of Sauvignon Blanc and 22% Semillon.



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

This classical Bordeaux-style white blend is packed with kiwis, gooseberries and green hay on the nose, whilst on the palate the wine gives length and complexity with a well-balance acidity to finish of this fresh wine.

FOOD SUGGESTIONS

This refreshing wine will pair beautifully with a chicken Pad Thai with fresh lime juice and crunchy peanuts, Grilled Asparagus with Lemon Zest and Parmesan, Creamy Leek and potato soup or a decadent White Chocolate and Passionfruit Mousse.

CELLARING POTENTIAL

Drink now until 2029.

ANALYSIS

Alk: 14.11%
RS: 2.39 g/l
TA: 6.03 g/l
pH: 3.24