



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.



KURK TREKKER

Kurktrekker, an Afrikaans word for 'corkscrew', is named after a well-known and unique mountain route, The Jonkershoek Kurktrekkers Neck, in the Jonkershoek Valley, the home of Lanzerac. The route resembles a corkscrew, hence its name, and links the first and second waterfall to the Panorama Route. Lanzerac Cellar Master Wynand Lategan was born and bred in Stellenbosch, making him the perfect fit to create the unique Keldermeester Versameling Kurktrekker that encapsulates the spirit and heritage of the Estate.

APPELLATION

Jonkershoek Valley

VITICULTURE

Grapes for the KURKTREKKER come from a vineyard in the Jonkershoek Valley. This vineyard was planted in 2021 with Cinsaut.

HARVEST DATE

Harvesting took place on the 28th March 2022..

VINIFICATION

KURKTREKKER 2022 consist of 100% Cinsaut. Whole bunch fermentation took place in open fermenters with punch downs twice a day. Gently pressing with a small basket press ensure soft, silky tannins. After approximately a year of maturation in older French oak barrels the wine was bottled.



LANZERAC

1692

WYNAND LATEGAN

Cellarmaster

CELLAR MASTER'S COMMENTS

The KURKTREKKER has a floral nose with earthy undertones. The palate is silky with an understated length on the palate.

FOOD SUGGESTIONS

Mediterranean style dishes, such as, Moussaka, or Lamb shoulder roasted with herbs and green olives and capers. Duck pâté with a spiced plum jelly. Asian spiced duck with plum sauce. Steak cooked on the bone with vegetables grilled on the fire. Springbok loin with beetroot and hazelnuts.

CELLARING POTENTIAL

Drink now till 2028

PRODUCTION

2200 bottles

ANALYSIS

Alc: 14.13 Vol%
RS: 2.6 g/l
TA: 5.8 g/l
pH: 3.51