

## Lazanou Organic Vineyards



Location/WO: Wellington ■ Map: Paarl & Wellington ■ Est/1stB 2006 ■ Tasting & sales by appt & on 'open days' ■ Owner(s) Josef Lazarus & Candice Stephanou ■ Winemaker(s) Corlea Fourie (Jan 2006) ■ Viticulturist(s) Johan Wiese (consultant) ■ 8.48ha/5.5ha (mourv, shiraz, chard, chenin, viog) ■ 49t/3,000cs own label 49% white 51% red ■ PO Box 834 Wellington 7654 ■ wine@lazanou.co.za ■ www.lazanou.co.za ■ S 33°35'59.58" E 018°59'36.12" ■ **T 083-265-6341** ■ F 086-670-9213

Organic in every way, with the banks of the farm dam for a tasting room, this trail-blazing Wellington producer is reaping the benefits in environmentally-aware export markets. Every aspect of living in harmony with the land is encompassed, from biodiversity zones to soil health, social and economic practices to production stream audits. However, the wrath of nature came to bear on last harvest, reduced by 75% by downy mildew.

**Syrah** 🍷 ★★★★★ Single-vyd **08** raises the bar on **07** (★★★); offers delicate cassis, tar & hints of game. Fruit-driven style but with fine tannic grip & graphite minerality. 13 mths, 33% new Fr oak. **Syrah-Mourvèdre** ✓ 🍷 ★★★★★ **09** notably riper than multi-awarded **08** (★★★★). Zesty red berry & savoury notes, elegant mouthfeel. Deft oaking yields well-integrated tannins. 9 mths, 15% new wood, 25% Am. **Chardonnay** 🍷 ★★★★★ Last ed, **08** blended white peach fruit with savoury tones from competent oaking. **Wooded Chenin Blanc** 🍷 ★★★★★ Fragrant peach, red apple & vanilla notes charm on brl-matured (6 mths new) **09**, ex single-vyd, as was last **07** (★★★★). Nutty; lively acidity integrating seamlessly with vibrant fruit, subtle oak. Excellent depth & length. **Chenin Blanc** 🍷 ★★★★★ From old vines, unwooded **08** varietal-true quince & bruised apple flavours, refreshed by fine bead of acid pvs ed. Revisited, now with greater gravitas, integration. Numerous accolades inc Best Overall Wine at local Green Wine Awards. **Chardonnay-Chenin-Viognier** **NEW** 🍷 ★★★★★ New blend inc dash 2% viog lifting **09** chenin/chard (59/39) stone fruit, citrus & baked apples; perky & dry, hon-eyed finish. — MC