



 LANZERAC 15:00, 8 Apr 2016

# Taste a 50 year old Pinotage from Lanzerac at Mosaic Restaurant at The Orient



We head to the majestic Jonkershoek Valley as we invite you on a journey of the senses to present to you the iconic Pinotage wines of Lanzerac.

Together with Cellar Master Wynand Lategan we will explore these award winning wines at a vertical Pinotage tasting - from brand new to 50 years old:

- Lanzerac Pinotage 2015
- Lanzerac Pinotage 2012
- Lanzerac Pinotage 2009
- Lanzerac Pinotage 2002
- Lanzerac Pinotage 1990
- Lanzerac Pinotage 1989
- Lanzerac Pinotage 1964

The tasting will continue with a six course dinner, showcasing dishes from Chantel's new Roots & Shoots Menu.

R2 800 per patron  
including a six course dinner

RSVP BEFORE:  
Friday 15 April 2016

Lanzerac is well known for having produced the world's first bottled Pinotage in 1959. This visionary release marked the birth of Pinotage as a unique variety from South Africa - a cross between Pinot Noir and Hermitage - which was the brainchild of Professor Perold.

Lanzerac is proud of their Pinotage heritage and produce two different styles of Pinotage in the Premium and Heritage ranges. Cellar Master Wynand Lategan looks forward to present Lanzerac Pinotage through the decades, with wines ranging from 1964 to 2015.

Arrival Time: 17h30 • Tasting: 18h00 • Dinner: 19h30



1ST SHARED BY  
**Lanzerac**



**On Friday 29 April 2016,** Lanzerac Cellar Master, Wynand Lategan, will collaborate with Chantel Dartnall, Executive Chef at Mosaic Restaurant at The Orient, to bring you a feast of food and wine you are sure to never forget.

Guests will explore Lanzerac's award winning wines at a vertical Pinotage tasting from the most recent vintage to a 50 year old

wine!

The wine tasting menu:

- Lanzerac Pinotage 2015
- Lanzerac Pinotage 2012
- Lanzerac Pinotage 2009
- Lanzerac Pinotage 2002
- Lanzerac Pinotage 1990
- Lanzerac Pinotage 1989
- Lanzerac Pinotage 1964

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The tasting will be followed by a six course dinner, showcasing dishes from Chantel's new Roots & Shoots menu.

Cost: R2 800 pp – all wines and dinner included

Arrival: 17:30

Tasting: 18:00

Dinner: 19:30

Tel: 012 371 2902/3/4

[reservations@restaurantmosaic.com](mailto:reservations@restaurantmosaic.com)

[www.restaurantmosaic.com](http://www.restaurantmosaic.com)

### **The story of Pinotage:**

1925 saw the birth of South Africa's first, unique and indigenous wine grape variety Pinotage, which was a cross between Pinot Noir and Hermitage. This was the brainchild of Professor Abraham Izak Perold, who was appointed as the first Professor of Viticulture at the University of Stellenbosch, and later became Dean of the Faculty of Agriculture. The first wines that were made with normal wine-making processes from Pinotage vines had an attractive and more intense colour than those of both parent varieties, frequently displaying a distinctive character, which was found to be very pleasing and intriguing.



The former Stellenbosch Farmer's Winery (SFW) purchased the Lanzerac trademark in 1958, taking over the management of Lanzerac's vineyards the same year. SFW was the first to use the name 'Pinotage' on a wine label when they marketed the 1959 vintage under the name 'Lanzerac' in 1961. This visionary release marked the birth of Pinotage as a unique variety from South Africa. The designation of Pinotage as the champion wine at the Cape Young Wine Show of 1959 caused a sensation as few people could believe that the classic red cultivars could be beaten in a competition such as this.

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