



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

SAUVIGNON BLANC 2010

The inspiration for the collection range of wines is that they are easy to drink but also true to their terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 100% Sauvignon Blanc

VINEYARD: The 2,7ha vines were planted in 2003 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening. Its planted on soils consisting of weathered granite on clay. Vines planted on south facing slopes for cooler temperatures and the nearby Atlantic Ocean (False bay) also has a cooling affect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: Gale force winds swept through Stellenbosch in October and November 2009 and resulted in a reduced crop size. These smaller yields resulted in more concentration and fruit-intensity in the wines. The grapes were handpicked early in the morning of the 9th of February 2010.

VINIFICATION: These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour.

TASTING NOTES: Aromas of passion fruit, green apple and lime. These flavours follow through on the palate. The palate is succulent, combining flavours of capsicum and exotic fruits on the aftertaste.

SERVING: : Enjoy this wine chilled (10-12 degrees Celsius) and serve with Lime grilled prawns, stuffed calamari or on its own as an aperitif.

ANALYSIS:

Alc: 13%
RS: 1.6g/L
TA: 5.8g/L
PH: 3.2

Bottle barcode (750ml): 6009638240080

Case barcode (6 x 750ml):8711709512511



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