



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

CHENIN BLANC 2018

The Collection range of wines aspires to be easy-drinking, but also true to its terroir. The emphasis lies on fruit-expression of the specific cultivar.

ORIGIN: Stellenbosch

VARIETIES: 100% Chenin Blanc

VINEYARD: Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

GROWING SEASON AND HARVEST: Third consecutive dry season for the Cape winelands after a below average winter rainfall. Despite this vineyards were in very good condition due to frequent light rainfall during September to end November which all together brought cooler conditions. During the harvest period though it was dry and warm which kept disease at bay but the vines struggling to maintain condition due to unavailability of irrigation water. Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year.

VINIFICATION: These perfectly ripe grapes were gently pressed to avoid any harsh phenols. After cold settling, the juice was then racked, fermented at cool temperatures and left on the fine lees for a couple of months to enhance depth of flavour.

TASTING NOTES: This fresh, fruity style of Chenin Blanc has aromas of apple and guava, hints of pineapple with almonds and a nuance of jasmine. The palate is textured with a crisp, lingering finish.

SERVING: Enjoy this wine chilled (8-10°C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraiche.

ANALYSIS:

Alc: 12.8%
RS: 2g/L
TA: 5.6 g/L
PH: 3.5

Bottle barcode (750ml) :6009638240196

Case barcode (6 x 750ml) :6009638241889



Tel +27 (0)21 842 2116

E-mail info@lyngrove.co.za · www.lyngrove.co.za

