



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

MERLOT 2016

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

ORIGIN: Stellenbosch

VARIETIES: 100% Merlot

VINEYARD: The 5ha vines were planted in the year 2000 with 2.5m row spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5-wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) during the ripening season.

GROWING SEASON AND HARVEST: In retrospect the season was very similar to 2015 with even less rain and drier conditions. Hot weather from mid-October through to end January restricted growth which in turn resulted in lighter bunches and concentrated berries with an average 15% decrease in yield. These conditions also led to healthier vineyards and disease free grapes with promising wines.

VINIFICATION: The grapes were picked at 25° balling early February when the pips were brown and the skins had no more unripe tannins. The berries were crushed and cold-soaked for about 48hrs at 15°C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs- this was done to extract all the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 24-29°C. Before bottling a small portion of oak matured Pinotage was blended in to add extra complexity.

TASTING NOTES: Bright plum red in colour. Classic style of Merlot with loads of soft red berry fruits on the nose and palate, with a smooth velvety tannin structure. Very accessible wine with fresh acidity and lingering spices on the finish.

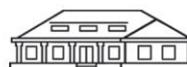
SERVING: Best at 15-18°C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

ANALYSIS:

Alc: 14.8%
RS: 2.5 g/L
TA: 6.1 g/L
PH: 3.4

Bottle barcode (750ml) : 6009638240769

Case barcode (6 x 750ml): 8711709520295



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