



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

MERLOT 2017

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: Another dry season with similar amounts of rain as in 2016. Mild weather from mid-October through to end January got things off at a steady pace. A couple of cool evenings during flowering resulted in less bunches/crop and unevenness at harvest. Partially through harvesting the white and early red varieties a 70mm thunder storm slowed things down for a week without too big effect on quality. Harvest was completed end March with a 5% overall decrease in yield from previous year.

VINIFICATION: The grapes were picked at 24.5° 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 to extract all the colour and flavours from the fruit. Fermentation took around 5 days at temperatures between 24-29°C after which it was lightly pressed and matured. Before bottling a small portion of oak matured wine was blended with 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: 14.4%
RS: 2.2 g/L
TA: 5.6 g/L
PH: 3.5

Bottle barcode (750ml) : 6009638240769

Case barcode (6 x 750ml): 8741709520295



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