



# LYNGROVE

*Wines and Vineyards*  
STELLENBOSCH · SOUTH AFRICA

## COLLECTION

### PINOTAGE 2016

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

**ORIGIN:** Stellenbosch

**VARIETIES:** 100% Pinotage

**VINEYARD:** The 6ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) has a cooling effect on the vineyards during the ripening season.

**GROWING SEASON:** 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:** Deliciously spicy with flavours of fresh plum and raspberry. Juicy, medium-bodied wine with a bright fruit-driven style intended to be enjoyed while young.

**SERVING:** Serve this wine at 15-18°C. Pair with spicy Lamb masala curry, served with chutney, assorted sambals and freshly baked naan bread.

**ANALYSIS:**

Alc: 14.4%  
RS: 2.2 g/L  
TA: 5.4 g/L  
PH: 3.6

**Bottle barcode (750ml) :** 6009638240028

**Case barcode (6 x 750ml):** 8711709512450

**CONTACT: PHELIA BURGER (M) 0824406293**



Tel +27 (0)21 842 2116

E-mail [info@lyngrove.co.za](mailto:info@lyngrove.co.za) · [www.lyngrove.co.za](http://www.lyngrove.co.za)

