



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

PINOTAGE 2017

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: 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 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 24-28°C. After malolactic fermentation and during tank maturation a light addition of oak staves adds to extra complexity.

TASTING NOTES: Deliciously spicy with flavours of fresh plum, raspberry and nuances of toffee vanilla. 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: 14.8%
RS: 1.9 g/L
TA: 5.5 g/L
PH: 3.6

Bottle barcode (750ml) : 6009638240028
Case barcode (6 x 750ml): 8711709512450



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