



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

SHIRAZ 2015

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% Shiraz

VINEYARD: These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m 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) also has a cooling effect on the vineyards during the ripening season.

HARVEST: A cold wet winter followed by warm weather towards end of August led to early bud burst after which a dry, windy summer led to one of the earliest harvest in decades. Crop was slightly less than 2014 but one of the healthiest in years and almost no crop loss due to disease and rot. The absence of heat waves and cooler than normal weather during February further enhanced colour and flavour in the reds. Vines were irrigated as needed during these times. Warmer weather in March led to harvest ending two weeks earlier than normal.

VINIFICATION: The grapes were picked at 25 balling early March when the pips was brown and the skins had no more bitter green tannins. Berries were crushed and cold-soaked for about 48 hours at 15°C, then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hours to extract all the intense colour and flavours from the skins. Fermentation took about 5 days at temperatures between 24-28°C.

TASTING NOTES: Velvet ruby colour. Lightly perfumed with lavender, plum and blackcurrant on the nose and hints of biltong spice. Medium bodied wine with fine tannin balance and richness on the finish.

SERVING: Best at 15 – 18°C. Delectable served with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and peppery rocket.

ANALYSIS

Alc: 14.8%
RS: 2.3 g/L
TA: 5.4g/L
PH 3.5

Bottle barcode (750ml) : 6009638240073

Case barcode (6 x 750ml): 8711709512504



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