



LYNGROVE

Wines and Vineyards

STELLENBOSCH · SOUTH AFRICA

PINOT NOIR BRUT

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: Pinot Noir

VINEYARD: These vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: A cold wet winter and spring (with snow on 30 August 2013) meant a somewhat later than usual harvest. Early January thunderstorms deposited nitrogen in the soils, resulting in a last growth spurt in the vineyards and slightly delayed ripening. Moderate and dry weather during early harvest period ensured perfect ripening conditions.

VINIFICATION: This wine is made in the old tradition of second fermentation in the bottle. This MCC was made from 100% Pinot Noir grapes. Carefully selected on the 5th of February 2014 early in the morning at 19.5 Balling and then whole-bunched pressed. After a very gentle pressing only the finest free-run juice was used to make this wine.

TASTING NOTES: The wine has aromas of fresh apple and hints of cherry/strawberry derived from the Pinot Noir grapes. Nuances of biscotti; caramelized sesame brittle ☺ & almonds from about 19 months on the lees; partly on the base-wine lees and then in the bottle after second fermentation

SERVING: Serve this wine at 6-11°C. Enjoy as an aperitif; with canapés, shellfish or pates.

ANALYSIS:

Alc: 12.2%
RS: 7.5 g/L
TA: 7.36 g/L
PH: 3.17

Bottle barcode (750ml): 6009638241803



Tel +27 (0)21 842 2116

E-mail info@lyngrove.co.za · www.lyngrove.co.za