



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

PLATINUM

LATITUDE 2015

The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E). Latitude embodies the pinnacle of every harvest.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 45% Cabernet Sauvignon, 32% Pinotage and 23% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars

VINEYARD: These low-yielding vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

GROWING SEASON AND 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: Berries were crushed and cold-soaked for about 48hrs at 15 degrees Celsius, then inoculated with suitable yeast that would bring out the best in the specific varietal. The must was fermented in stainless steel tanks with pump-over's (aeration) every 4 hrs- this was done to extract all the colour and flavours from the skins and must. Fermentation took about 7 days at temperatures between 24-28 degrees Celsius. The wine was matured for 18 months in a combination of French & American oak barrels, of which 40% was new.

TASTING NOTES: The 2015 Latitude is a full-bodied blend of Cabernet Sauvignon, Pinotage and Shiraz. The wine shows depth of colour. The nose entices with hints of blackberry, cedar, cigar box and Herbs de Provence. Rich and flavourful, but also defined by structured tannins. Integrated oak with nuances of clove and nutmeg.

SERVING: Serve the wine @ 15-18 degrees Celsius. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak

ANALYSIS:

Alc: 14.9%

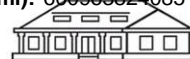
RS: 2.6g/L

TA: 5.9 g/L

PH: 3.6

Bottle barcode (750ml): 6009638240844

Case barcode (6 x 750ml): 6009638240851



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