



LYNGROVE

Wines and Vineyards

STELLENBOSCH · SOUTH AFRICA

PLATINUM

SHIRAZ 2012

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.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 100% Shiraz

VINEYARD: These 3ha of 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 effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was yet again characterized with below-average rainfall (30% less). Good start to the season with a warm and dry September and then less than ideal conditions in November resulting in longer flowering period and poor fruit set. The rest of the growing season was moderate until the heat waves of January 2012. Vines were irrigated as needed during these times. The rest of Feb and March were moderate. Grapes were hand-picked on the 23rd of March.

VINIFICATION: Berries was crushed and cold-soaked for about 48hrs at 15 degrees Celsius, And then inoculated with suitable yeast that would bring out the best out of the varietal. The must was fermented in Stainless steel tanks with pump-over (aeration) every 4 hrs- this was done to extract all of the colour and flavours out of the must. Fermentation takes about 5 days at temperatures between 24-29 degrees Celsius. The wine was aged for 15mths in a combination of 300L French-and American oak barrels, of which 40% was new.

TASTING NOTES: Multi layered aromas of blackberries, liquorices, leather and cracked black pepper. Followed by spicy flavours of chilli chocolate and red currant. Integrated oak with supple tannins.

SERVING: Serve the wine @ 15-18 degrees Celsius. Try it with lamb rump; marinated in Dijon Mustard and Honey.

ANALYSIS

Alc: 14.8%

RS: 2.8g/L

TA: 5.7 g/L

PH: 3.6

Bottle barcode: (750ml): 6009638240882

Case barcode: (6 x 750ml): 6009638240899



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