



SHIRAZ / PINOTAGE 2015

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. Bold use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit /wood balance means they will also not disappoint on their own.

ORIGIN: Stellenbosch

VARIETIES: 75% Shiraz blended with 25% Pinotage

VINEYARD: Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect 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, and then inoculated with selected yeast to bring out the best of the varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with pump-overs (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older barrels for 18 months in a combination of French and American Oak.

TASTING NOTES: Vibrant cherry notes and ripe plum characters with a medium bodied, spicy palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and lingering finish.

SERVING: Serve this wine at 15-18°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.

ANALYSIS:

Alc: 14.8%
RS: 2.5g/L
TA: 5.6 g/L
PH: 3.5



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