



# LYNGROVE

*Wines and Vineyards*

STELLENBOSCH · SOUTH AFRICA

## PLATINUM

### OLD BUSH VINE CHENIN BLANC 2018

The Platinum range presents the finest barrels of wine from our cellar. It represents the soul and character of Lyngrove and express classic structure and exceptional ageing potential.

**ORIGIN:** Stellenbosch (Helderberg)

**VARIETIES:** 100% Chenin Blanc

**VINEYARD:** This 3ha of old bush vines were planted in 1980 and is drip-irrigated to ensure optimal conditions for ripening. It's planted on soils consisting of weathered granite on clay, with a north facing slope. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

**GROWING SEASON AND HARVEST:** Third consecutive dry season for the Cape winelands after a below average winter rainfall. Despite this vineyards were in very good condition due to frequent light rainfall during September to end November which all together brought cooler conditions. During the harvest period though it was dry and warm which kept disease at bay but the vines struggling to maintain condition due to unavailability of irrigation water. Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year.

**VINIFICATION:** Grapes were picked mid-February, delivered to the cellar crisp and cold, followed by a light whole-bunch pressing only extracting the finest free-run juice to make this wine. Juice cold settled for 48 hours, raked with some fine lees to older 300Ltr French oak barrels were fermentation commenced. Fermentation temperature was controlled between 16-22°C and was completed after 12days. The wine was kept on the lees in barrel and stirred weekly to gain extra complexity and mouth feel for a total of 8 months until bottling.

**TASTING NOTES:** This old vine Chenin Blanc with its pale straw colour show layers of apple, yellow peach, mango and sweet melon on the nose, with hints of vanilla, pineapple and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a lemon zest finish.

**SERVING:** Enjoy this wine chilled (10-12°C). Pairs well with matured brie or camembert cheese topped with roasted nuts and chili jam. Also rich and creamy fish or chicken dishes or slow roasted pork belly draped with apple glaze.

#### ANALYSIS

Alc: 14.3%

RS: 2.2g/L

TA: 5.6 g/L

PH: 3.4

**Packaging** : 6 x 750ml

**Bottle barcode: (750ml)** : 6009638241506

**Case barcode: (6 x 750ml):** 6009638241780



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