



CABERNET SAUVIGNON 2017

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. The 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 (Helderberg)

VARIETIES: 100% Cabernet Sauvignon

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: Another dry growing season with similar amounts of rain than previous. Mild weather from mid-October through to end January got things off at a steady pace. A couple of cool evenings during flowering resulted in less bunches/crop and unevenness at harvest. Early during harvest a 70mm thunder storm slowed things down for 10days without too big an effect on quality. Harvest was completed by end March with a 5% overall decrease in yield from previous year.

VINIFICATION: Grapes were harvested around mid-March from two different clones. Berries were crushed and cold-soaked for about 48hrs and then inoculated with selected yeast to bring out the best of the varietal. 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 300L French Oak barrels for 15 months.

TASTING NOTES: The wine has a deep, dark, ruby red colour with classic blackcurrant and cedar nuances on the nose. The palate is filled with plush cassis fruit and dark chocolate-dipped cherry. A full bodied wine with smooth tannin structure that can be enjoyed now but also improve with further bottle maturation.

SERVING: Serve the wine @ 15-18 degrees Celsius, enjoy with charred grilled burgers or pasta in a rich creamy sauce.

ANALYSIS:

Alc: 14.9%

RS: 2.3g/l

TA: 5.7g/l

pH: 3.5

Bottle barcode (750ml) : 6009638240325

Case barcode (6 x 750ml) : 8711709515239



Tel +27 (0)21 842 2116

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

