



# LYNGROVE

*Wines and Vineyards*  
STELLENBOSCH · SOUTH AFRICA

## PLATINUM

### PINOTAGE 2017

The Platinum range showcases 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:** Pinotage

**VINEYARD:** These 3ha of vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay, and are 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:** 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:** Berries were crushed and cold-soaked for 24 hours below 15°C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in open stainless steel tanks with manual punch downs every 3 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24-29°C. Total skin contact of 14days. The wine was aged for 15 months in a combination of 300L French and American oak barrels, of which 38% were new.

**TASTING NOTES:** This wine offers aromas of fresh berry compote with notes of cinnamon, coconut milk and vanilla. Full rounded palate with rich, ripe cherry and spice, supported by subtle oak and spicy flavours that linger through to the velvet finish.

**SERVING:** Serve this wine at 15-18°C. Enjoy with slow roast venison shanks with caramelised figs.

**ANALYSIS:**

Alc: 14.9%  
RS: 2.5 g/L  
TA: 5.9 g/L  
PH: 3.45

**Bottle barcode (750ml):** 6009638240820

**Case barcode (6 x 750ml):** 6009638240837



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