



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

COLLECTION

MERLOT 2019

The Collection range of wines aspires to be fresh and easy-drinking, but also true to its terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

ORIGIN: Stellenbosch

VARIETIES: 100% Merlot

VINEYARD: The 5ha vines were planted in the year 2000 with 2.5m row spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5-wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) during the ripening season.

GROWING SEASON AND HARVEST: With the Western Cape coming out of a 3 year drought period it looked promising but many vineyards had not yet recovered in full. In general a cooler growing period with unfavourable weather during flower and set in October and November which led to smaller berries and bunches with unevenness for some cultivars at harvest. Weather was good with start of harvest until March when it turned into cool and wet conditions which necessitated greater input to control disease outbreak. Harvest began mid-January and was completed end March with similar yields to previous year.

VINIFICATION: The grapes were picked at 24.8° balling early February when the pips were brown and the skins had no more unripe tannins. The berries were crushed and cold-soaked for about 48hrs at 15°C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs to extract all the colour and flavours from the fruit. Fermentation took around 5 days at temperatures between 22-27°C after which it was lightly pressed and matured. Before bottling a small portion of oak matured wine was blended with to add extra complexity.

TASTING NOTES: Bright plum in colour. Classic style of Merlot with loads of soft red berry fruits on the nose and palate, with a smooth velvety tannin structure. Very accessible wine with fresh acidity and lingering spices on the finish.

SERVING: Best at 12-15°C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

ANALYSIS:

Alc: 14.3%

RS: 3.8 g/L

TA: 6.1 g/L

PH: 3.4



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