



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

PLATINUM

SHIRAZ 2017

The Platinum range presents 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: 100% Shiraz

VINEYARD: These 3ha of vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted 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 was crushed and cold-soaked for 24hrs at 15°C, then inoculated with suitable yeast that would complement the varietal. The must was fermented in Stainless steel tanks with aerative hand punch downs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation took 7 days at temperatures between 24-29°C after which extended skin maceration followed. The wine was matured for 16mths in a combination of 300L French-and American oak barrels, of which 40% was new.

TASTING NOTES: Layered aromas of spicy plum and ripe cherry with nuances of black pepper, cedar wood and violets. Purity of fruit and a dark choc centre with ripe tannins and well integrated oak leads to a smooth fine-grain textured finish.

SERVING: Serve the wine @ 15-18 degrees Celsius. Pair with rack of lamb, marinated in Dijon mustard and honey or a char grilled filet with creamy black peppercorn sauce.

ANALYSIS

Alc: 14.75%
RS: .2.4 g/L
TA: 5.6 g/L
PH: 3.55

Bottle barcode: (750ml): 6009638240882

Case barcode: (6 x 750ml): 6009638240899



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