



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

PINOTAGE

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

ORIGIN: Stellenbosch
VARIETIES: 100% Pinotage

VINEYARD: The 6ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. Drip-irrigated vines ensure optimal ripening, trained on the 5-wire Perold trellis system. Planted on soils of weathered granite on clay, and situated on northwest facing slopes. The nearby Atlantic Ocean 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 brought cooler conditions. During the harvest period 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% decrease in yield from previous year.

VINIFICATION: The grapes were picked at 25° 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- this was done to extract all the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 23-26°C. After malolactic fermentation and during tank maturation a light addition of oak staves adds to extra complexity.

TASTING NOTES: Spicy with flavours of fresh plum, raspberry and toffee vanilla. Juicy, medium-bodied fruit-driven wine.

SERVING: Pair with Lamb masala curry, freshly baked naan bread.

ANALYSIS:
Alc: 14.8%
RS: 2.1g/L
TA: 5.3g/L
PH: 3.5