



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

SHIRAZ 2018

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% Shiraz

VINEYARD: These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils of weathered granite on clay, the vines are situated on NW facing slopes. The nearby Atlantic Ocean has a cooling effect on the vineyards during ripening season.

GROWING SEASON: 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 all together brought cooler conditions. During the harvest period though 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% overall decrease in yield from previous year.

VINIFICATION: The grapes were picked at 25 balling early March when the pips was brown and the skins had no more bitter green tannins. Berries were crushed and cold-soaked for about 48 hours at 15°C, then inoculated with suitable yeast. The must was fermented in stainless steel tanks with aeration every 4 hours to extract all the intense colour and flavours from the skins. Fermentation took about 5 days at temperatures between 24-28°C. During maturation a touch of oak adds complexity.

TASTING NOTES: Velvet ruby colour. Lightly perfumed with lavender, plum and cream coffee on the nose and hints of pepper. Medium bodied wine with fine tannin balance and a spicy finish.

SERVING: Best at 15 – 18°C. Serve with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and rocket.

ANALYSIS

Alc: 14.65%

RS: 3.3g/L

TA: 5.3g/L

PH: 3.5