



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

PINOTAGE 2019

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: 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, wet conditions which necessitated greater input to control disease outbreak. Harvest began mid-January and was completed end March.

VINIFICATION: The grapes were picked at 25,4° balling early February when phenolic ripeness was achieved and flavours bold. 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 colour and flavour from the must. Fermentation takes about 7 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: 1.9g/L
TA: 5.5g/L
PH: 3.58