



LYNGROVE

Wines and Vineyards
STELLENBOSCH · SOUTH AFRICA

PLATINUM

LATITUDE 2018

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. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E). Latitude embodies the pinnacle of every harvest.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 48% Pinotage, 35% Cabernet Sauvignon and 17% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars

VINEYARD: These low-yielding 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 affect 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 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.

VINIFICATION: Fermented separately, berries was crushed and cold-soaked for 24hrs at 12°C, then inoculated with selected yeast that would complement each varietal. The must was fermented in 5 ton open 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 for 7 days at temperatures between 24-29°C after which extended skin maceration followed. The wine was matured for 18mths in a combination of 300L French oak barrels, of which 45% was new.

TASTING NOTES: This "Cape blend" is a full-bodied wine made of Pinotage, Cabernet Sauvignon and Shiraz. The wine shows depth of colour. The nose entices with hints of blackberry, cedar, stewed red plum and Herbs de Provence. Rich and flavourful, but defined by structured tannins. Integrated oak with nuances of dark choc, cloves and nutmeg. Can age well up to 10 years from vintage.

SERVING: Serve the wine @ 12-15 degrees Celsius. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak

ANALYSIS:

Alc: 14.85% RS: 2.1g/L TA: 6.15 g/L PH: 3.48

Bottle barcode (750ml): 6009638240844

Case barcode (6 x 750ml): 6009638240851



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