



# LYNGROVE

*Wines and Vineyards*  
STELLENBOSCH · SOUTH AFRICA

## PLATINUM

### OLD BUSH VINE CHENIN BLANC 2020

The Platinum range presents the finest barrels of wine from our cellar. It represents the soul and character of Lyngrove and express classic structure and exceptional ageing potential.

**ORIGIN:** Stellenbosch (Helderberg)  
**VARIETIES:** 100% Chenin Blanc

**VINEYARD:** This 3ha of old bush vines were planted in 1980 and is drip-irrigated to ensure optimal conditions for ripening. It's planted on soils consisting of weathered granite on clay, with a north facing slope. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

**GROWING SEASON AND HARVEST:** The 2020 season started off very promising with good amounts of rain and cold during the winter giving the vines sufficient time to build up reserves and rest. Favourable weather during the growing season led to good budding and an overall increase in crop to the previous year. Small berry size with good natural acidity, even maturation of bunches to produce balanced and concentrated wines. Harvest commenced end January and concluded by 20 March. All this is evident of great quality wines that should show and age well.

**VINIFICATION:** : Grapes were hand picked end-February, brought to the cellar crisp and cold, followed by a light whole-bunch pressing only extracting the finest free-run juice for vinification. Juice cold settled for 48 hours, racked with some fine lees to older 300Ltr French oak barrels where fermentation commenced. Fermentation temperature was controlled between 16-22°C and was completed after 12 days. The wine was kept on the lees in barrel and stirred weekly to gain extra complexity and mouth feel for a total of 9 months until bottling.

**TASTING NOTES:** This old vine Chenin Blanc with its pale straw colour show layers of apple, yellow peach, pineapple and sweet melon on the nose, with hints of vanilla, apricot and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a lemon zest finish.

**SERVING:** Enjoy this wine chilled (10-12°C). Pairs well with matured brie or camembert cheese topped with roasted nuts and chili jam. Also rich and creamy fish or chicken dishes or slow roasted pork belly draped with apple glaze.

#### ANALYSIS

Alc: 13.7%  
RS: 3.8g/L  
TA: 6.7g/L  
PH: 3.5

**Packaging** : 6 x 750ml  
**Bottle barcode: (750ml)** : 6009638241506  
**Case barcode: (6 x 750ml):** 6009638241780



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