



# LYNGROVE

STELLENBOSCH  
SOUTH AFRICA

## PLATINUM

### PINOTAGE 2018

The Platinum range showcases 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.

**ORIGIN:** Stellenbosch (Helderberg)

**VARIETIES:** Pinotage

**VINEYARD:** These 3ha of vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay, and are on north facing slopes. The nearby Atlantic Ocean (False Bay) also 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 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:** Berries were crushed and cold-soaked for 24 hours below 15°C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in open stainless steel tanks with manual punch downs every 4 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24-29°C. Total skin contact of 10days. The wine was aged for 18 months in a combination of 300L French and American oak barrels, of which 39% were new.

**TASTING NOTES:** This wine offers aromas of fresh berry compote with notes of cinnamon, coconut milk and vanilla. Full rounded palate with rich, ripe cherry and spice, supported by subtle oak and spicy flavours that linger through to the velvet finish.

**SERVING:** Serve this wine at 15-18°C. Enjoy with slow roast venison shanks with caramelised figs.

**ANALYSIS:**

Alc: 14.9%  
RS: 1.95 g/L  
TA: 5.8 g/L  
PH: 3.55

**Bottle barcode (750ml):** 6009638240820

**Case barcode (6 x 750ml):** 6009638240837



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