



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

PINOTAGE 2020

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 12ha of vines vary in age and were planted from 2000 through to 2018 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: 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: The grapes were picked at 24.8° balling early February when phenolic ripeness was achieved and flavours bold. The berries were crushed and cold-soaked for about 24hrs 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 5 days at temperatures between 23-26°C. After malolactic fermentation and during tank maturation a light addition of oak staves add 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: 1.8g/L
TA: 5.4g/L
PH: 3.52