



# LYNGROVE

*Wines and Vineyards*  
STELLENBOSCH · SOUTH AFRICA

## COLLECTION

### SHIRAZ 2017

The Collection range of wines aspires to be fresh and easy-drinking, but also true to its terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

**ORIGIN:** Stellenbosch

**VARIETIES:** 100% Shiraz

**VINEYARD:** These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

**GROWING SEASON:** Another dry season with similar amounts of rain as in 2016. Mild weather from mid-October through to end January got things off at a steady pace. A couple of cool evenings during flowering resulted in less bunches/crop and unevenness at harvest. Partially through harvesting the white and early red varieties a 70mm thunder storm slowed things down for a week without too big effect on quality. Harvest was completed end March with a 5% overall decrease in yield from previous year.

**VINIFICATION:** The grapes were picked at 25 balling early March when the pips was brown and the skins had no more bitter green tannins. Berries were crushed and cold-soaked for about 48 hours at 15°C, then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hours to extract all the intense colour and flavours from the skins. Fermentation took about 5 days at temperatures between 24-28°C. During maturation a touch of oak adds complexity.

**TASTING NOTES:** Velvet ruby colour. Lightly perfumed with lavender, plum and blackcurrant on the nose and hints of pepper. Medium bodied wine with fine tannin balance and a spicy finish.

**SERVING:** Best at 15 – 18°C. Delectable served with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and peppery rocket.

### ANALYSIS

Alc: 14.9%  
RS: 2.7 g/L  
TA: 5.3g/L  
PH 3.6

**Bottle barcode (750ml) :** 6009638240073

**Case barcode (6 x 750ml):** 8711709512504



Tel +27 (0)21 842 2116

E-mail [info@lyngrove.co.za](mailto:info@lyngrove.co.za) · [www.lyngrove.co.za](http://www.lyngrove.co.za)

