



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

SHIRAZ 2019

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% Shiraz

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

GROWING SEASON: With the Western Cape coming out of a 3 year drought period it looked promising but many vineyards had not yet recovered in full. In general a cooler growing period with unfavourable weather during flower and set in October and November which led to smaller berries and bunches at harvest. Weather was good with start of harvest until March when it turned into cool and wet conditions which necessitated greater input to control disease outbreak. Harvest began mid-January and was completed end March with similar yields to 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. 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 cream coffee on the nose and hints of pepper. Medium bodied wine with fine tannin balance and a spicy finish.

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

ANALYSIS

Alc: 14.15%

RS: 3.3g/L

TA: 5.2g/L

PH: 3.55