



SHIRAZ / PINOTAGE 2019

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. Subtle use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit / oak balance means they will also not disappoint on their own.

ORIGIN: Stellenbosch

VARIETIES: 75% Shiraz blended with 25% Pinotage

VINEYARD: Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: 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 with unevenness for some cultivars 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: Berries were crushed and cold-soaked for about 48hrs, and then inoculated with selected yeast to bring out the best of each varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with delistage (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5-7 days at temperatures between 24-28°C. The varietals was matured separately in older barrels for 14 months in a combination of 300liter French and American Oak.

TASTING NOTES: Vibrant cherry notes and ripe plum on the nose. Medium bodied wine with clove and cinnamon spice on palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and velvety finish.

SERVING: Serve this wine at 12-15°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.

ANALYSIS:
Alc: 14.8%
RS: 2.2g/L
TA: 5.5 g/L
PH: 3.6



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