



LYNGROVE PLATINUM

CABERNET SAUVIGNON 2020

The Platinum range represents 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
VARIETIES: 100% Cabernet Sauvignon

VINEYARDS: These low-yielding vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite with a clay base. Two different Cabernet clones were planted in separate blocks with opposite row orientation towards the sun. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season and help the grapes to fully mature before harvest.

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 age well.

VINIFICATION: Berries were crushed and cold-soaked for 24hrs at 12°C, then inoculated with selected yeast that complement the varietal expression. Fermentation took place in small 4 ton open Stainless steel tanks with aerative hand punch downs every 4 hrs to extract all colour and flavour to concentrate the fruit and express the terroir. Temperatures varied between 24-30°C during fermentation after which extended skin maceration followed up till four weeks. The wine was matured for 20mths in a combination of 300L French oak barrels, 100% new.

TASTING NOTES: A Full-bodied wine that shows complexity and concentration. The nose entices with hints of blackcurrant, cassis fruit and cedar spice. Classic yet rich and flavourful, but defined by structured tannins. Integrated oak with nuances of dark chocolate, cloves and nutmeg. Wine that will age well up to 10 years from vintage.

SERVING: Serve this wine with a char- grilled Ribeye steak or leg of lamb with rosemary garlic rub with potato wedges and Portobello mushrooms on the side. Another casual option would be a homemade burger topped with gorgonzola cheese.

ANALYSIS:

Alc: 14.9%
RS: 2.9
TA: 6.0
PH: 3.65