



**LYNGROVE**

STELLENBOSCH  
SOUTH AFRICA

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## COLLECTION

### CHENIN BLANC

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% Chenin Blanc

**VINEYARD:** Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) 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:** These perfectly ripe grapes were gently pressed to avoid any harsh phenols. After settling, the juice was then racked, fermented at cool temperatures and left on the fine lees to enhance depth of flavour.

**TASTING NOTES:** This fresh, fruity style of Chenin Blanc has aromas of fresh apple and tropical fruits, hints of pineapple with almonds and a nuance of jasmine. The palate is textured with a crisp, lingering finish.

**SERVING:** Enjoy this wine chilled (5-8°C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraiche.

**ANALYSIS:**

Alc: 13.3%

RS: 1.5g/L

TA: 6.6g/l

PH: 3.45

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