



**LYNGROVE**

STELLENBOSCH  
SOUTH AFRICA

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## COLLECTION

### CHENIN BLANC 2021

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 Western Cape in particularly Stellenbosch had a real good winter with sufficient rain and cold for the vines to rest and build up reserves before the start of bud towards September. Cool and mild, windy weather conditions prevailed until December, which pushed the start of harvest out by 14days to the norm. These cooler conditions led to concentrated flavours with natural acidity, good colour and ripe tannins. Harvest finished first week April and crop yields were down by roughly 15% to a normal year, but wine quality looks very promising.

**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 show prominent guava fruit aromas, green apple and punchy tropical fruits like pineapple with a nuance of jasmine. The palate is textured with a crisp and 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: 12.55%  
RS: 1.4g/L  
TA: 6.3g/l  
PH: 3.4

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