



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

CHENIN BLANC 2022

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: Stellenbosch had another 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 weather conditions prevailed until end Feb, which pushed the start of harvest out by 14days to the norm. Vineyard stress were minimal and fewer irrigation cycles was needed. End of Feb and through Apr there were a few hot spells broken up by cool days in between. These conditions led to cultivars ripen on their own time. Harvest only finished mid-April and crop yields were normal with the later varietals (Cab/Shiraz) down by 20%. Wine quality was very good overall.

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: 12.8%
RS: 1.6g/L
TA: 5.9g/l
PH: 3.5

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