



CHARDONNAY 2021

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

ORIGIN: Stellenbosch

VARIETIES: 100% Chardonnay

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: 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 racked and fermented at cool temperatures and left on the lees to enhance depth of flavour and texture. 40% of the blend was fermented in stainless steel tanks and the other 60% was fermented and matured in French oak barrels for 8 months.

TASTING NOTES: White peach and ripe red apple dominate the nose with nuances of vanilla and fresh lemon. Hints of biscotti and honeycomb add to the complexity and palate weight, with a crisp acidity ensuring balance.

SERVING: Enjoy at 10-12°C with Seared Scallops, crispy bacon, salsa, gremolata & rocket.

ANALYSIS:

Alc: 13.40%

RS: 2.4g/L

TA: 5.3g/L

PH: 3.50

Bottle barcode (750ml): 6009638240332

Case barcode (6 x 750ml): 8711709517066



Tel +27 (0)21 842 2116

E-mail info@lyngrove.co.za · www.lyngrove.co.za

