



## SHIRAZ / PINOTAGE 2020

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

**ORIGIN:** Stellenbosch

**VARIETIES:** 61% Shiraz blended with 31% Pinotage

**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 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 about 48hrs, and then inoculated with selected yeast to bring out the best of each varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with delistage (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5-7 days at temperatures between 24-28°C. The varietals was matured separately in older barrels for 14 months in a combination of 300liter French and American Oak.

**TASTING NOTES:** Vibrant cherry notes and ripe plum on the nose. Medium bodied wine with clove and cinnamon spice on palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and velvety finish.

**SERVING:** Serve this wine at 12-15°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.

**ANALYSIS:**  
Alc: 14.9%  
RS: 2.6g/L  
TA: 5.4 g/L  
PH: 3.5



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