



LYNGROVE®
STELLENBOSCH

COLLECTION

MERLOT 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% Merlot

VINEYARD: The 5ha vines were planted in the year 2000 with 2.5m row spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5-wire Perold trellis system. Vines benefit by having the cool breezes from 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: The grapes were picked at 24.8° balling early February when the pips were brown and the skins had no more unripe tannins. The berries were crushed and cold-soaked for about 48hrs at 15°C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs to extract all the colour and flavours from the fruit. Fermentation took around 5 days at temperatures between 22-27°C after which it was lightly pressed and matured. Before bottling a small portion of oak matured wine was blended with to add extra complexity.

TASTING NOTES: Bright plum in colour. Classic style of Merlot with loads of soft red berry fruits on the nose and palate, with a smooth velvety tannin structure. Very accessible wine with fresh acidity and lingering spices on the finish.

SERVING: Best at 12-15°C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

ANALYSIS:

Alc: 14.8%
RS: 3.0g/L
TA: 5.5g/L
PH: 3.65