



LYNGROVE[®]

STELLENBOSCH

COLLECTION

SAUVIGNON BLANC 2023

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% Sauvignon Blanc

VINEYARD: The 9ha vines were planted over the period of 2003 up to 2010 with 2.5m 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: 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: The grapes were handpicked early morning in small lug boxes from 20 up to 22.5°balling ripeness over a period of 3 weeks starting early February. Oxidation was kept to the minimum to retain natural fruit flavours. Grapes lightly pressed, juice cold settled after which it was racked, inoculated and cool fermented in stainless steel tanks between 11-13°C for 14 days. Kept on the lees for 4 months.

TASTING NOTES: Inviting aromas of green pepper, grapefruit and granadilla with touches of green fig. On the palate, it is juicy and concentrated with layers of fruit and a fresh acidity on the finish.

SERVING: Enjoy this wine chilled (8-10°C) with Mediterranean dishes or grilled seafood.

ANALYSIS:

Alc: 13.13%

RS: 2.3 g/L

TA: 6.3 g/L

PH: 3.24