



# LYNGROVE

*Wines and Vineyards*  
STELLENBOSCH · SOUTH AFRICA

## PLATINUM

### LATITUDE 2020

The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E). Latitude embodies the pinnacle of every harvest.

**ORIGIN:** Stellenbosch (Helderberg)

**VARIETIES:** 43% Pinotage, 42% Cabernet Sauvignon and 15% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars

**VINEYARD:** These low-yielding vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect 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:** Fermented separately, berries were crushed and cold-soaked for 24hrs at 12°C, then inoculated with selected yeast that would complement each varietal. The must was fermented in 5 ton open Stainless steel tanks with aerative hand punch downs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation for 7 days at temperatures between 24-30°C after which extended skin maceration followed. The wine was matured for 18mths in a combination of 300L French oak barrels, of which 45% was new.

**TASTING NOTES:** This "Cape blend" is a full-bodied wine made of Pinotage, Cabernet Sauvignon and Shiraz. The wine shows depth of colour. The nose entices with hints of black and blueberry, cedar spice, stewed red plum and Herbs de Provence. Rich and flavourful, but defined by structured tannins. Integrated oak with nuances of dark choc, cloves and nutmeg. Wine that will age well up to 10 years from vintage.

**SERVING:** Serve the wine @ 12-15 degrees Celsius. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak

### ANALYSIS:

Alc: 14.4%

TA: 6.05 g/L

**Bottle barcode (750ml):**

**Case barcode (6 x 750ml):**

RS: 2.5g/L

PH: 3.51

6009638240844

6009638240851



Tel +27 (0)21 842 2116

E-mail [info@lyngrove.co.za](mailto:info@lyngrove.co.za) · [www.lyngrove.co.za](http://www.lyngrove.co.za)

