



Bottle barcode (750ml): 6009638240820
Case barcode (6 x 750ml): 6009638240837



LYNGROVE®
STELLENBOSCH

LYNGROVE PLATINUM

PINOTAGE 2023

The Platinum range represents 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.

ORIGIN: Stellenbosch (Helderberg)

VARIETIES: 100% Pinotage

VINEYARD: These 3ha of vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay and are on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: Stellenbosch had another 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 14 days to the norm. Vineyard stress was minimal and fewer irrigation cycles were 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 varieties (Cab/Shiraz) down by 20%. Wine quality was very good overall.

VINIFICATION: Berries were crushed and cold-soaked for 24 hours below 15°C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in semi-open stainless-steel tanks with manual punch downs every 4 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24-30°C. Total skin contact of 10 days. The wine was aged for 18 months in a combination of 300L French (97%) and American oak barrels, of which 60% were new.

TASTING NOTES: This wine offers aromas of fresh berry compote with notes of cinnamon, coconut milk and vanilla. Full rounded palate with rich, ripe cherry and spice, supported by subtle oak and spicy flavours that linger through to the velvet finish.

SERVING: Serve this wine at 15-18°C. Enjoy with slow roast venison shanks with caramelised figs.

ANALYSIS:

Alc.: 14.7%

RS: 2.8 g/L

TA: 6.4 g/L

PH: 3.42

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