



Bottle barcode (750ml): 6009638240882
Case barcode (6 x 750ml): 6009638240899



LYNGROVE®
STELLENBOSCH

LYNGROVE PLATINUM

SHIRAZ 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% Shiraz

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 24hrs at 15°C, then inoculated with suitable yeast that would complement the varietal. The must was fermented in 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 took 7 days at temperatures between 24-29°C after which extended skin maceration followed. The wine was matured for 16mths in a combination of 300L French and American oak barrels, of which 40% was new.

TASTING NOTES: Layered aromas of spicy plum and ripe cherry with nuances of black pepper, cedar wood and violets. Purity of fruit and a dark choc centre with ripe tannins and well-integrated oak leads to a smooth fine-grain textured finish.

SERVING: Serve the wine @ 15-18 degrees Celsius. Pair with rack of lamb, marinated in Dijon mustard and honey or a char-grilled filet with creamy black peppercorn sauce.

ANALYSIS

Alc: 14.95%

RS: 2.8g/L

TA: 6.40g/L

PH: 3.42

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