

Lyngrove Collection Merlot 2010

Plum-red in colour with crushed mulberries on the nose and hints of violets and black olives. An accessible wine with lingering spices and liquorice on the finish.

Serve the wine at 15 - 18° celsius. Enjoy with ravioli with roasted tomato and herbed butter or risotto with wild mushrooms.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.4 ta : 5.3 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Vineyard

The 4.4ha vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. Its planted on soils consisting of weathered granite on clay. Vines are planted on northwest facing slopes. The nearby Atlantic Ocean (False bay) also has a cooling affect on the vineyards during the ripening season.

Growing season and harvest

Though uneven, stop and start ripening, fugal danger, and smaller yields put a challenging spin on the 2010 harvest; the smaller crop resulted in smaller berries and more concentration and fruit-intensity in our red wines. With red varieties reaching physiological ripeness almost 2 weeks earlier than last year, the grapes also retained much of their natural acidity. I believe this will result in more balanced wines and might also aid in the graceful ageing of these 2010 wines.

about the harvest: The grapes picked at 25° Balling on the 2nd of March 2010 when the pip was brown and the skins had no more green bitter tannins.

in the cellar : Berries were crushed and cold-soaked for about 48 hours at 15° Celsius, and then inoculated with suitable yeast that would bring the best out of the varietal. The must was fermented in stainless steel tanks with pump-overs (aeration) every 4 hours - this was done to extract all of the colour and flavours out of the skins. Fermentation takes about 5 days at temperatures between 24 - 29° Celsius.

