

Lyngrove Collection Cabernet Sauvignon 2010

Dark ruby colour. The nose shows aromas of black-berries, cedar and fragrant peppery notes. Ripe-picked grapes results in a wine ready to drink now but with typical Cabernet structure.

Serve the wine at 15 - 18 degrees Celsius, enjoy with Karoo Lamb chop or Braised oxtail and mushroom pie.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch (Helderberg)

analysis : alc : 14.3 % vol rs : 2.3 g/l pH : 3.6 ta : 5.3 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyard

These 1.6ha of 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 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

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 23rd 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, then inoculated with suitable yeast that would bring out the best out of the varietal. The must was fermented in stainless steel tanks with pump-over's (aeration every 4 hrs) - 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.

