

Lyngrove Platinum Pinotage 2009

Deep ruby red colour. The wine displays black cherries and dark chocolate on the nose. These black fruit flavours follow through on the palate with ripe chewy tannins and expressive nuances of cigar box, spices and a luscious sweetness.

Serve the wine at 15 - 18° Celsius. Excellent with fragrant roast duck, Moroccan style braised lamb shank or even mocha crème brûlée.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 3.0 g/l pH : 3.3 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Vineyard

These 3ha of 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

Very wet winter in 2008 and the soils were moistened deep down. The vines budded later and therefore the harvest was later by 2 weeks. We had cool weather conditions up to harvest- these slow temperate ripening conditions had a positive effect on grape quality. Then a series of heat waves hit Stellenbosch in February and March - fairly dry and hot weather with veldt fires all around the wine lands!! We were lucky to have no fires nearby Lyngrove. Lyngrove also had very little rain during harvest and thus we had no problem with rot. 2009 was a long harvest (10 weeks), but the quality of the grapes made it all worthwhile.

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 out 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 must. Fermentation takes about 5 days at temperatures between 24 - 29° Celsius. The wine was aged for 12 months in 300 litre French oak barrels, of which 40% was new.

