

Lyngrove Collection Sauvignon Blanc 2011

Fruit driven bouquet with layers of lively tropical fruit, pineapple and green figs. Refreshing palate of capsicum and exotic fruits on the aftertaste.

Enjoy this wine chilled (10 - 12° Celsius) anywhere with anyone! Serve with oysters, or pasta with lemongrass-butter sauce or garlic-seared prawns.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch (Helderberg)

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.4 ta : 5.5 g/l

type : White **style :** Very Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Vineyard

The 2,7ha vines were planted in 2003 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening. Its planted on soils consisting of weathered granite on clay. Vines planted on south facing slopes for cooler temperatures and the nearby Atlantic Ocean (False bay) also has a cooling affect on the vineyards during the ripening season.

Growing season and harvest

Winter (June) was cold, resulting in cold soils and thus adequate rest for the vines. The season was characterized with below-average rainfall. Optimal conditions in spring resulted in perfect bud/flowering conditions. We had vigorous vine growth in December, resulting in the harvest season starting 1 week earlier than 2010.

about the harvest: Grapes are harvested in two batches of which the first early in the season (31st of January) and the second, about two weeks later in the season.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour. The two batches are fermented separately and only blended before bottling for added complexity in the flavour-spectrum.

