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Lyngrove Reserve Shiraz Pinotage 2008

This wine is a blend of 70% Shiraz and 30% Pinotage - the Shiraz attributes to the black pepper spiciness, and the Pinotage adds the unique plummy aromas to the wine.

Serve the wine at 15 - 18° Celsius. Excellent with masala spiced springbok (game), and a South African treat (biltong). The coriander; black pepper spice in the meat accentuates similar flavours in the wine.



variety : Shiraz | 70% Shiraz, 30% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Conrad Vlok
wine of origin : Stellenbosch
analysis : **alc :** 13.8 % vol **rs :** 2.8 g/l **pH :** 3.47 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit/wood balance it will also not disappoint on its own.

Vineyard
The 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
The sufficient winter rains and cold units ensured even bud break. Budding occurred about 10 days later than normal. A wet and vigorous spring with continued rains in the growing season resulted in vigorous vines. Luckily the wind ensured well-aerated canopies and kept the vines healthy. Slow sugar accumulation resulted in longer hang-time and natural slow ripening.

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-over's (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. A portion of the wine spends 6 months in a combination of French and American Oak.