

Lyngrove Collection Pinotage 2010

This wine is packed with spice and blackberry aromas. A structured but well balanced wine with a juicy berry flavours and a soft finish.

Serve this wine at 15 - 18° Celsius with mild curries, stuffed chicken breast or springbok carpaccio.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.5 ta : 5.4 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyard

The 3ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. 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-West facing slopes. The nearby Atlantic Ocean (False bay) also has a cooling affect on the vineyards during the ripening season.

Though uneven, stop and start ripening, fungal 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 varietals 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 12th of February 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 out the best out of the varietal. The must was fermented in stainless steel tanks with 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.

