

Lyngrove Platinum Latitude 2008

Classic cedar and blackcurrant on the nose. Concentrated palate with hints of spice and chocolate. Tannic backbone with grip.

Serve the wine at 15 - 18° Celsius. Enjoy with grilled lamb loin with rosemary, or stuffed fillet of beef.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.5 g/l pH : 3.6 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

2009 South African Veritas Awards - Bronze medal

2009 International Wine Challenge - Silver medal

2009 Old Mutual Trophy Wine Show - Silver medal (84/100)

in the vineyard : Varieties

90% Cabernet Sauvignon with a dash of Merlot. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars

Vineyard

These low-yielding 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-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 14 months in a combination of French and American oak barrels, of which 50% was new.

