

Lyngrove Platinum Shiraz 2008

Ripe peppery nose with blackberry and savoury nuances. Concentrated mid palate with grip and a spicy finish.

Serve the wine at 15-18° Celsius. Enjoy with karoo lamb, or roasted duck.

variety : Shiraz | 100% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.64 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : **Vineyard**

These 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 12 months in a combination of French and American oak barrels, of which 30% was new.

