

Lyngrove Reserve Chardonnay 2010

Aromas of citrus and almonds on the nose with hints of nougat and biscuit on the palate. Fleshy palate from batonage with clean finish.

Serve the wine at 10 - 12° Celsius. Excellent with fresh seafood linguine or smoked salmon salad.

variety : Chardonnay | 100% Chardonnay

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 : 6.0 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : 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 south facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

Growing season and harvest

Gale force winds swept through Stellenbosch in October and November 2009 and resulted in a reduced crop size. These smaller yields resulted in more concentration and fruit-intensity in the wines.

about the harvest: The grapes were handpicked early in the morning of the 1st of March 2010.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then racked and fermented at cool temperatures and left on the lees for 9 months to enhance depth of flavour and texture. 50% of the blend was fermented in stainless steel tanks and the other 50% fermented in older French oak barrels. The idea behind the oak is only to enhance the complexity of the wine.

