

Lyngrove Collection Chenin Blanc 2011

Aromas of white peach, green apple and lime. These flavours follow through on the palate. The palate is succulent, with pineapple flavours and a crisp finish.

Enjoy this wine chilled (10 - 12° Celsius) and serve with a Meze Platter, stuffed calamari or on its own as an aperitif.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 1.9 g/l pH : 3.7 ta : 5.5 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyard

The vines are drip-irrigated to ensure optimal ripening. It's planted on soils consisting of weathered granite on clay. Vines planted on south facing slopes for cooler temperatures and the nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

Growing season and harvest

Winter (June) was cold, resulting in cold soils and thus adequate rest for the vines. The season was characterized with below-average rainfall. Optimal conditions in spring, resulted in perfect bud/flowering conditions. We had vigorous vine growth in December, resulting in the harvest season starting 1 week earlier than 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 fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour.

