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Lyngrove Collection Shiraz 2010

Intense dark ruby red colour. Dark chocolate and vanilla combine with ripe berries on the nose. The palate shows intense red fruit backed by soft tannins and mild oakiness.

Serve the wine at 15 - 18° Celsius. Enjoy with game, peppered steak, or grilled sirloin steak roll.



variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.7 % vol **rs :** 2.8 g/l **pH :** 3.7 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

in the vineyard : **Vineyard**
These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. Its 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.

Harvest
We were fortunate again in 2009 with good winter rains that ensured good moisture-rich soils. This led to late budding and we were looking forward to good quality grapes. High winds however during the November period, co-insided with bloom and this resulted in smaller crops and looser bunches. December and January had mild temperatures and the grapes ripened slowly but somewhat unevenly. February saw an increase in day temperatures but cool nights and mornings resulted in good colour and flavor build-up.

about the harvest: The grapes picked at 26° Balling at the end of March 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 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.