

Lyngrove Platinum Pinotage 2010

Dark blueberry aromas, with hints of chocolate, spice and perfume. This wine has a silky mouth feel, yet it is balanced by firm structured tannins and ripe fruit flavours.

Serve the wine at 15 - 18° Celsius. Excellent with fruity lamb tagine or roasted venison with a sweet red berry sauce.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.47 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Vineyard

These 3ha of 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

Though uneven, stop and start ripening, fungal danger, and smaller yields put a challenging spin on the 2010 harvest, the smaller crop resulted in smaller berries and more concentration and fruit-intensity in our red wines. With red varieties reaching physiological ripeness almost 2 weeks earlier than last year, the grapes also retained much of their natural acidity. I believe this will result in more balanced wines and might also aid in the graceful ageing of these 2010 wines.

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 300 litre French oak barrels, of which 40% was new.

