

Lyngrove Reserve Chardonnay 2011

The wine shows honeysuckle and citrus aromas on the nose with a hint of biscuit from subtle oak influence. This chardonnay has great texture on the palate, balanced by a crisp aftertaste.

Serve the wine at 10 - 12° Celsius. Great accompaniment to pan-seared scallops or poached salmon in a caper-butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.6 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

ageing : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for two 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% were fermented in older French oak barrels. The idea behind the oak is only to enhance the complexity of the wine.

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

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 a week earlier than 2010.

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.

