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Lyngrove Reserve Shiraz Pinotage 2009

This wine is a blend of 70% Shiraz and 30% Pinotage - deep colour with enticing aromas of blackberry, aniseed and violets. The palate is mouth filling although reined in by firm tannins from integrated oak ageing. Spicy mocha notes on the aftertaste.

Serve the wine at 15 - 18° Celsius. Enjoy with roasted butternut and crispy bacon risotto or gamey roasted meats.



variety : Shiraz | 70% Shiraz, 30% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.8 % vol **rs :** 2.8 g/l **pH :** 3.6 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit/wood balance it will also not disappoint on its own.

Vineyard
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.

Growing season and harvest
Very wet winter in 2008 and the soils were moistened deep down. The vines budded later and therefore the harvest was later by two weeks. We had cool weather conditions up to harvest - these slow temperate ripening conditions had a positive effect on grape quality. Then a series of heat waves hit Stellenbosch in February and March - fairly dry and hot weather with veld fires all around the wine lands!! We were lucky to have no fires nearby Lyngrove. Lyngrove also had very little rain during harvest and thus we had no problem with rot. 2009 was a long harvest (10 weeks), but the quality of the grapes made it all worthwhile.

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. A portion of the wine spends 6 months in a combination of French and American oak.