

Lyngrove Collection Chenin Blanc 2012

Fresh and fruity on the nose, with whiffs of pineapple, pear and honey. Medium-bodied, with citrus fruit flavours on the palate

Enjoy this wine chilled (10 - 12° C) 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 : 12.0 % vol rs : 1.5 g/l pH : 3.5 ta : 6.5 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The inspiration for the collection range of wines is that they are easy to drink but also true to their terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

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.

about the harvest: Growing season and harvest

Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was yet again characterized with below-average rainfall (30% less). Good start to the season with a warm and dry September and then less than ideal conditions in November resulting in longer flowering period and poor fruit set. The rest of the growing season was moderate until the heat waves of January 2012. These conditions definitely speeded up the ripening of the Chenin Blanc, picked on the 30th of January 2012

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.

