

Lyngrove Collection Pinotage 2011

Ruby red colour, crammed with ripe dark berries and hints of spice. Juicy wine, made in an early drinking style

Serve this wine at 15 - 18° C. This wine would compliment the simplest of meals, could be enjoyed at parties, or is a perfect companion for more serious meaty dishes at the dinner table.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.5 g/l pH : 3.6 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium

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 3ha vines were planted in 2000 on (101-14) rootstock with 2.5m 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-West facing slopes. The nearby Atlantic Ocean (False bay) also has a cooling affect on the vineyards during the ripening season.

about the harvest: The grapes picked at 25° balling on the 21st of February 2011 when the pip was brown and the skins had no more green bitter tannins.

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 1 week earlier than 2010.

in the cellar : Berries were crushed and cold-soaked for about 48 hours at 15° C, 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 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.

