

Lyngrove Platinum Latitude 2011

Aromas of spiced berry, tobacco and dark chocolate on the nose. Dense and ripe palate underpinned by grippy tannins.

Serve this wine @ 15° - 18° C. Enjoy with Fillet with green peppercorn cream sauce or ravioli filled with roasted tomato and parmesan.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 40% Pinotage, 20% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.6 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

2009 South African Veritas Awards - Bronze medal

2009 International Wine Challenge - Silver medal

2009 Old Mutual Trophy Wine Show - Silver medal (84/100)

in the vineyard : The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E). Latitude embodies the pinnacle of every harvest.

Varieties

40% Cabernet Sauvignon, 40% Pinotage, 20% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars

Vineyard

These low-yielding 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.

about the 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 1 week earlier than 2010.

in the cellar : Berries were crushed and cold-soaked for about 48hrs 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 pump-over's (aeration) every 4 hrs- this was done to extract all of the colour and flavours out of the must. Fermentation takes about 7 days at temperatures between 24° - 29° C. The wine was aged for 14mths in a combination of French& American oak barrels, of which 50% was new.

