

Lyngrove Collection Merlot 2011

Ruby-Red in colour. Spicy plum- and blackcurrant aromas. This Merlot is succulent, with hints of vanilla and smooth tannins.

Serve the wine @ 15° - 18° C. Enjoy with roast beef, rocket and tomato chutney.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.6 ta : 6.0 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

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 4.4ha vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m 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 northwest facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season. 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.

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.

The grapes picked at 25° Balling on the 2nd of March 2011 when the pip was brown and the skins had no more green bitter tannins.

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 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 skins. Fermentation takes about 5 days at temperatures between 24 - 29° Celsius.

