

## Lyngrove Collection Cabernet Sauvignon 2011

Dark ruby colour. Cassis and tobacco on the nose with hints of vanilla and pepper. Firm structure with fruit and spicy notes mirrored on the palate.

Serve the wine @ 15° - 18° C, enjoy with pan-fried fillet of beef with green peppercorn sauce.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Hannes Louw

**wine of origin :** Stellenbosch (Helderberg)

**analysis :** alc : 14.25 % vol   rs : 2.4 g/l   pH : 3.8   ta : 5.3 g/l

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

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** These 1.6ha of 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. 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.

Though uneven, stop and start ripening, fungal danger, and smaller yields put a challenging spin on the 2010 harvest; the smaller crop resulted in smaller berries and more concentration and fruit-intensity in our red wines. With red varieties reaching physiological ripeness almost 2 weeks earlier than last year, the grapes also retained much of their natural acidity. I believe this will result in more balanced wines and might also aid in the graceful ageing of these 2010 wines.

**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 one week earlier than 2010.

The grapes picked at 25° balling on the 22nd 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 48hrs at 15 degrees Celsius, 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 hrs) - 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°C.

