

## Lyngrove Platinum Pinotage 2012

Perfumed aromas of cherries and chocolate on the nose. Dark cherry notes continue on the palate where they are supported by sweet oak and spicy flavours that carry through to the finish- expressing richness and balance.

Serve this wine at 15° - 18° C. Try it with Moroccan spiced chicken skewers or Moroccan lamb: slowly cooked with harrissa paste, lemon and mint.

**variety :** Pinotage | 100% Pinotage

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Hannes Louw

**wine of origin :** Stellenbosch

**analysis:** alc : 14.5 % vol    rs : 3.7 g/l    pH : 3.7    ta : 5.7 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

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.

**in the vineyard :** These 3ha of 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-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. Vines were irrigated as needed during these times. The rest of Feb was moderate and grapes were picked a week earlier than 2011 on the 15th of February.

**in the cellar :** Berries were crushed and cold-soaked for about 48hrs below 15 degrees Celsius, 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 5 days at temperatures between 24° - 29° C. The wine was aged for 15mths in a combination of 300L French- and American oak barrels, of which 40% were new.

