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Lyngrove Collection Shiraz 2012

Perfume and spice with raspberries on the nose. Balanced wine with hints of liquorice, lavender and vanilla following through on the palate.

Serve this wine at 15° - 18° C with Wood Smoked Kassler Loin Served with horseradish Mash, Pickled Red Cabbage.



variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 1.8 g/l **pH :** 3.6 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The collection range of wines aspires to be easy to drink but also true to their terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

in the vineyard : These 10ha 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.

Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was yet again characterized with belowaverage 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 and March was moderate.

about the harvest: The grapes picked at 25 balling on the 23rd of March when the pip was brown and the skins had no more green bitter tannins.

in the cellar : Berries was crushed and cold-soaked for about 48hrs at 15° C, And then inoculated with suitable yeast that would bring out the best in the varietal. The must was fermented in Stainless steel tanks with aeration every 4hrs- this was done to extract the entire colour and flavours out of the must. Fermentation takes about 5 days at temperatures between 24° - 29° C.