

## Lyngrove Collection Merlot 2012

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

Serve the wine at 15° - 18° C. Very enjoyable with mushroom risotto, truffle oil & grilled tomatoes.

**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 : 3.5   ta : 6.0 g/l

**type :** Red   **style :** Dry

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

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.

**in the vineyard :** 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. It's 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.

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 and March was moderate and the grapes for this blend were picked on the 13th of March.

**about the harvest:** The grapes picked at 25 balling on the 13th of March 2012 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 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 skins. Fermentation takes about 5 days at temperatures between 24° - 29°C.

