

## Lyngrove Collection Cabernet Sauvignon 2013

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 charred gruyere burger or pasta in a rich lamb ragu

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

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Hannes Louw

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 4.0 g/l   pH : 3.6   ta : 5.4 g/l

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

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

The Collection range of wines aspires to be easy to drink, yet still true to their terroir. The emphasis lies on smooth tannins and fruit expression of the specific cultivar.

**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.

2012 was one of the best winters in many years: enough cold units and 35% more rain vs. long term average. Mild spring with heavy rains late September and midOctober: therefore the season ran 2 weeks later. After the rains we had beautiful weather with very little rain for the rest of the year, and the hottest December ever recorded. Uncharacteristic for the time of the year had a lot of rain in the first week of February 2013. This delayed the harvest schedule but the red varieties regained sugar and good concentration because of the warm weather thereafter. Due to the longer growing season the grapes were more mature and naturally physiologically ripe at time of picking.

**about the harvest:** The grapes picked at 25 balling on the 26th of March 2013 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° C, 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.

