

Lyngrove Collection Pinotage 2013

Concentrated blackberry and fruitcake aromas, with hints of black pepper and chocolate.

Serve this wine at 15° - 18° C. Serve with Chicken tenderloins, cooked in tandoori spices served with steamed jasmine rice and cucumber yoghurt.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 3.7 g/l pH : 3.47 ta : 5.3 g/l

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

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 fruitexpression of the specific cultivar.

in the vineyard : The 3ha vines were planted in 2000 on (101-14) rootstock with 2.5m 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-West 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 mid-October: 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 we got 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 @ time of picking.

about the harvest: The grapes picked at 25 balling on the 26th of February 2013 when the pips were brown and the skins had no more green bitter tannins.

in the cellar : Berries was crushed and cold-soaked for about 48hrs at 15°, 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 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. We blended a small portion of oak matured Pinotage for some extra complexity.

