

Lyngrove Collection Sauvignon Blanc 2014

Aromatic nose with crisp and vibrant palate, combining lime and tropical fruit with kiwi undertones.

Enjoy this wine chilled (10° - 12° C). A fantastic summer wine or try it with cured salmon; prawns; red onions and crisp bread.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 1.6 g/l pH : 3.3 ta : 6.0 g/l

type : White **style :** Very Dry **taste :** Fruity

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

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

in the vineyard : The 2,7ha vines were planted in 2003 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening. It's planted on soils consisting of weathered granite on clay. Vines planted on south facing slopes for cooler temperatures and the nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season. Fruit from a new 3ha vineyard, planted in 2010 were also incorporated in this blend.

During the rains in early January a lot of Nitrogen was also deposited during the bolts of lightning with vines experiencing a last growth spurt, also delaying the ripening slightly. Moderate & dry weather during early harvest period ensured perfect conditions for early varieties. 2014 vintage promises exceptional white wines.

about the harvest: A cold wet winter and spring (with snow on 30 August) resulted in a slightly later than usual harvest.

in the cellar : Bunches were picked early in the morning in special flat lug boxes. This ensured that the berries don't squash and that all the juice remains inside the berry. Lug boxes are then refrigerated overnight and crushed the next morning. Juice settled for 48 hours and then fermented between 12° - 14° C for 14 days.

