

Lyingrove Collection Chenin Blanc 2014

Fresh floral nose with hints of pineapple + tropical fruit. Crispy acidity for longer mouth feel, well structured.

Enjoy this wine chilled (10° - 12° C) and serve with fragrant salads; Thai food or sushi.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyingrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 1.5 g/l pH : 3.5 ta : 6.5 g/l

type : White **style :** 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 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 affect on the vineyards during the ripening season.

A cold wet winter and spring (with snow on 30 August) resulted in a slightly later than usual harvest. 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 harvest conditions for early varieties.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour.

