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Lyngrove Reserve Shiraz Pinotage 2011

Our 2011 blend is rich and flamboyant. The wine has sweet aromas of blackberry, violets and dark chocolate. The palate is mouth filling with toasty savoury flavours from oak ageing.

Serve the wine at 15° - 18° C.Serve with pork-belly with apple, fennel and cracked black pepper.

variety : Shiraz | 74% Shiraz, 20% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.7 % vol **rs :** 3.8 g/l **pH :** 3.6 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit /wood balanced will also not disappoint on its own.

in the vineyard : 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.

Though uneven, stop & start ripening, fugal danger, and smaller yields put a challenging spin on the 2011 harvest; the smaller crop resulted in smaller berries and more concentration and fruit-intensity in our red wines. With red varietals reaching physiological ripeness almost 2 weeks earlier than last year, the grapes also retained much of their natural acidity. I
believe this will result in more balanced wines and might also aid in the graceful ageing of these 2011 wines.

in the cellar : Berries was crushed and cold-soaked for about 48hrs, 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 must. Fermentation takes about 5 days at temperatures between 24° - 29° C. A portion of the wine spends 6 months in a combination of French and American Oak.