

Lyngrove Reserve Chardonnay 2013

This chardonnay shows great varietal expression with lime, pineapple and nougat on the nose. Due to partial oaking (only 50% aged and fermented in barrel), the wine is food friendly with smooth texture and hint of biscuit on the aftertaste.

Serve this wine @ 10° - 12° C. Great accompaniment to butternut gnocchi with burnt sage butter.

variety : Chardonnay | 100% Chardonnay

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.0 g/l pH : 3.6 ta : 5.6 g/l

type : White **style :** Dry **wooded**

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

ageing : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for two days, the juice is then racked and fermented at cool temperatures and left on the lees for 9 months to enhance depth of flavour and texture. 50% of the blend was fermented in stainless steel tanks and the other 50% were fermented in older French oak barrels. The idea behind the oak is only to enhance the complexity of the wine.

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. Its planted on soils consisting of weathered granite on clay. Vines are planted on south 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. Luckily, because the season was late, and our white canopies are relatively thick, we had little problems with sunburn. Wet condition and high humidity during the harvesting period led to rot in some blocks especially in cultivars with more compact bunches. Therefore selective picking and careful fining was imperative in the cellar.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then racked and fermented at cool temperatures and left on the lees for 3 months to enhance depth of flavour and texture. 50% of the blend was fermented in stainless steel tanks and the other 50% were fermented in older French oak barrels. The idea behind the oak is only to enhance the complexity of the wine.

