

Lyngrove Platinum Latitude 2012

The 2012 latitude is a full-bodied blend of Cabernet Sauvignon, Pinotage and Shiraz. The wine shows hints of cigar box, violets, lavender and black cherries. While the wine is rich and flavourful, it is also defined by complexity and good structure. Integrated oak adds hints of clove, pencil shaving and nuts; while providing length and dimension.

Serve this wine @ 15° - 18° C. Try this wine with cumin roasted leg of lamb.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Pinotage, 25% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis: alc : 14.6 % vol rs : 2.7 g/l pH : 3.6 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E).

Latitude embodies the pinnacle of every harvest.

in the vineyard : These low-yielding 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.

Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was characterized with below-average rainfall (30% less). Good start to the season with a warm and dry September and then less than ideal conditions in November resulting in longer flowering period and poor fruit set. The rest of the growing season was moderate until the heat waves of January 2012. Vines were irrigated as needed during these times.

about the harvest: The rest of Feb and March was moderate and the grapes for this blend were picked between 15 Feb and 27th of March.

in the cellar : Berries were crushed and cold-soaked for about 48hrs at 15° C, 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, about 7 days at temperatures between 24° - 29° C. The wine was aged for 14mths in a combination of French & American oak barrels, of which 50% was new.

40% Cabernet Sauvignon, 35% pinotage and 25% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars.

