

Lyngrove Collection Merlot 2014

Enthusiastic ruby red colour. Riper style of Merlot with mulberries and a hint of rosemary and mint. Soft tannins with a fresh acidity and velvety finish.

Serve the wine at 15° - 18° C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.7 % vol rs : 3.5 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style :** Dry

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

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

in the vineyard : The 4.4ha vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. 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 northwest facing slopes. 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 2013) meant a somewhat later than usual harvest. Early January thunderstorms deposited nitrogen in the soils, resulting in a last growth spurt in the vineyards and slightly delayed ripening. Moderate and dry weather during early harvest period ensured perfect ripening conditions.

about the harvest: The grapes picked at 25° balling on the 17th of March 2014 when the pip was brown and the skins had no more green bitter tannins.

in the cellar : Berries was crushed and cold-soaked for about 48hrs at 15 C, 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 skins. Fermentation takes about 5 days at temperatures between 24° - 28°C.

