

Lyngrove Platinum Pinotage 2013

The 2013 vintage offers aromas of berry compote with notes of cinnamon and vanilla. Full rounded palate with cherry and spice, supported by sweet oak and spicy flavours that linger through to the finish.

Serve this wine at 15° - 18° C. Try it with springbok loin, wild mushrooms and cauliflower puree.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.5 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

The Platinum range showcases 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.

in the vineyard : These 3ha of 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.

about the harvest: 2012 was one of the best winters in many years - sufficient cold spells and 35% more rain than the long term average. A mild spring with heavy rains late in September and mid-October delayed the season by 2 weeks. After the rains we had beautiful weather with very little rain for the rest of the year, and the hottest December ever recorded. Uncharacteristic rainfall during the first week of February 2013 delayed the harvest schedule, but the red varieties regained sugar and good concentration from the ensuing warmer weather. Due to the longer growing season the grapes were more mature and naturally physiologically ripe at the time of picking. Pinotage 2013 was picked from 25 February to 7 March.

in the cellar : Berries were crushed and cold-soaked for about 48 hours below 15°C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with pump-overs (aeration) every 4 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24-29°C. The wine was aged for 15 months in a combination of 300L French and American oak barrels, of which 30% were new.

