

Lyngrove Reserve Chardonnay 2014

Citrus and pineapple with hints of honeycomb, butter and biscuit from lees contact and subtle oaking. Delightfully creamy mouth feel with good concentration yet fresh acidity.

Serve this wine at 10° - 12° C. The creamy texture is a great accompaniment to grilled prawn and lemon risotto.

variety : Chardonnay | 100% Chardonnay

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.6 ta : 5.4 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 behind the Reserve range is to create wines that are fuller and more complex in style. Bold use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit /wood balance means they will also not disappoint on their 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.

about the harvest: 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. 2014 will be remembered for above average yield and rain late in the season.

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 oak underpinning enhances the complexity of the wine.

