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Lyngrove Collection Shiraz 2015

Velvet ruby colour. Lightly perfumed with lavenderand blackberries on the nose and hints of biltong and earthy spice.Plush wine with fine tannin balance.

Best served at 15 – 18°C. Delectable served with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and peppery rocket.



variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 14.8 % vol **rs :** 2.3 g/l **pH :** 3.5 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : These 10ha of 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 North facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

A cold wet winter followed by warm weather towards end of August led to early bud burst after which a dry, windy summer led to one of the earliest harvest in decades. Crop was slightly less than 2014 but one of the healthiest in years and almost no crop loss due to disease and rot. The absence of heat waves and cooler than normal weather during February further enhanced colour and flavour in the reds. Vines were irrigated as needed during these times. Warmer weather in March led to harvest ending two weeks earlier than normal.

about the harvest: The grapes were picked at 25 balling between early March when the pips was brown and the skins had no more bitter green 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 in the varietal. The must was fermented in stainless steel tanks with aeration every 4hrs. This was done to extract the intense colour and flavours out of the must. Fermentation takes about 5 days at temperatures between 24° - 28° C.