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Lyngrove Reserve Shiraz Pinotage 2013

Our 2011 blend is rich and flamboyant. The wine has sweet aromas of blackberry, violets and dark chocolate. The palate is mouth filling with toasty savoury flavours from oak ageing.

Serve this wine at 15° - 18°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.

variety : Shiraz | 73% Shiraz, 21% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.5 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit /wood balanced will also not disappoint on its own.

in the vineyard : Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

2012 was one of the best winters in many years: enough cold units and 35% more rain than the long term average. A mild spring with heavy rains in late September and mid-October meant that the season ran 2 weeks later. After the rains there was beautiful weather with very little rain for the rest of the year, and the hottest December ever recorded. Uncharacteristic for the time of the year, there was much rain in the first week of February 2013. This delayed the harvest schedule, but the red varieties regained sugar and good concentration because of the warm weather thereafter. Due to the longer growing season, the grapes were more mature and naturally physiologically ripe at time of picking.

Berries were crushed and cold-soaked for about 48hrs, and then inoculated with suitable yeast to bring out the best of the varietal. The Pinotage harvest started on 26 Feb and the Shiraz on 20 March 2013. The must was fermented in stainless steel tanks with pump-overs (aeration) every 4 hours. This was done to extract all of the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 24° - 28° C. A portion of the wine was matured for 6 months in a combination of French and American Oak
barrels.

in the cellar : Berries was crushed and cold-soaked for about 48hrs, 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 must. Fermentation takes about 5 days at temperatures between 24° - 29° C. A portion of the wine spends 6 months in a combination of French and American Oak.