

Lyngrove Collection Chenin Blanc 2015

This unoaked Chenin has aromas of jasmine, green apples, pineapple and almonds. Finely textured with crisp lingering finish.

Enjoy this wine chilled (10° - 12° C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraîche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.6 ta : 5.5 g/l

type : White **style :** Dry **taste :** Fruity

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

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

in the vineyard : Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

about the harvest: This was the third ideal winter in a row with sufficient cold units and rain. A warm August and dry windy summer resulted in an early (2 weeks earlier), short harvest. Moderate weather guaranteed perfect picking conditions with no rain and rot. Lighter bunch weights delivered lower yields with concentrated flavours.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour.

