

Lyngrove Collection Sauvignon Blanc 2015

Attractive aromas of grapefruit and granadilla, infused with grassy notes. On the palate, it is full and juicy with layers of tropical fruits and a zesty lime-edged finish.

Enjoy this wine chilled (10° - 12° C) with Mediterranean vegetable stack layered with lemon and oregano roasted potatoes, or grilled eggplant, roasted red peppers, asparagus and semi dried tomatoes drizzled with balsamic jus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.4 ta : 6.0 g/l

type : White **style** : Very 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 : The 2.7ha vines were planted in 2003 on (101-14) rootstock with 2.5m spacing, in granite on clay soils. Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes, benefiting from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season. Fruit from a new 3ha vineyard, planted in 2010, was also incorporated into this blend.

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 : Bunches were picked early in the morning in special flat lug boxes. This ensured that the berries doesn't squash and that all the juice remains inside the berry. Lug boxes are then refrigerated overnight and crushed the next morning. Juice settled for 48 hours and then fermented between 12° - 14° C for 14 days.

