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Lyngrove Platinum Shiraz 2012

Multi layered aromas of blackberries, liquorices, leather and cracked black pepper. Followed by spicy flavours of chillichocolate and red currant. Integrated oak with supple tannins.

Serve the wine at 15° - 18° C. Try it with lamb rump; marinated in Dijon Mustard and Honey.

variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.8 % vol **rs :** 2.8 g/l **pH :** 3.6 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential.

in the vineyard : These 3ha of 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. 11year old 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.

Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was yet again characterized with below-average rainfall (30% less). Good start to the season with a warm and dry September and then less than ideal conditions in November resulting in longer flowering period and poor fruit set. The rest of the growing season was moderate until the heat waves of January 2012. Vines were irrigated as needed during these times. The rest of Feb and March were moderate.

about the harvest: Grapes were handpicked on the 23rd of March.

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 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. The wine was aged for 15mths in a combination of 300L French-and American oak barrels, of which 40% was new.