

Lyngrove Collection Pinotage 2014

Juicy, medium-bodied wine. Deliciously spicy with flavours of plum and raspberry. A bright fruit-driven style intended to be enjoyed while young.

Serve this wine at 15° - 18° C. Pair with spicy Lamb masala curry, served with chutney, assorted sambals and freshly baked naan bread.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.6 g/l **pH** : 3.7 **ta** : 5. g/l

type : Red **style** : Dry **body** : Medium

pack : Bottle **size** : 0 **closure** : Screwcap

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

in the vineyard : The 3ha vines were planted in 2000 on (101-14) rootstock with 2.5m 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-West facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

about the harvest: A cold wet winter and spring (with snow on 30 August 2013) meant a somewhat later than usual harvest. Early January thunderstorms deposited nitrogen in the soils, resulting in a last growth spurt in the vineyards and slightly delayed ripening. Moderate and dry weather during early harvest period ensured perfect ripening conditions.

The grapes picked at 25° balling on the 25th of February 2014 when the pips were brown and the skins had no more green bitter tannins.

in the cellar : Berries was crushed and cold-soaked for about 48hrs at 15°, 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 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. We blended a small portion of oak matured Pinotage for some extra complexity.

