

Lyngrove Platinum Pinotage 2015

This wine offers aromas of fresh berry compote with notes of cinnamon, coconut milk and vanilla. Full rounded palate with cherry and spice, supported by sweet oak and spicy flavours that linger through to a velvet finish.

Serve this wine at 15° - 18° C. Enjoy with slow roast venison shanks with caramelized figs.

variety : Pinotage | 100% Pinotage

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 1.7 g/l pH : 3.6 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

The Platinum range showcases 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 : Vineyard: These 3h of vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay, and are on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

about the harvest: A cold wet winter followed by warm weather towards end of August led to early bud burst after which a dry, windy summer led to one of the earliest harvest in decades. Crop was slightly less than 2014 but one of the healthiest in years and almost no crop loss due to disease and rot. The absence of heat waves and cooler than normal weather during February further enhanced colour and flavour in the reds. Vines were irrigated as needed during these times. Warmer weather in March led to harvest ending two weeks earlier than normal.

in the cellar : Berries were crushed and cold-soaked for about 48 hours below 15° C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with pump-overs (aeration) every 4 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24° - 29° C. The wine was aged for 15 months in a combination of 300L French and American oak barrels, of which 25% were new.

