

Lyngrove Collection Pinotage 2015

Deliciously spicy with flavours of fresh plum and raspberry. Juicy, medium-bodied wine with 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** : 5.7 g/l

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

pack : Bottle **size** : 750ml **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 : Vineyard: The 6ha 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. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) has a cooling effect on the vineyards during the ripening season.

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.

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.

The grapes were picked at 25° balling on the 15th of February 2015 when the pips were brown and the skins had no more unripe tannins.

in the cellar : The berries were crushed and cold-soaked for about 48hrs at 15° C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs- this was done to extract all the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 24° - 29° C. Before bottling a small portion of oak matured Pinotage was blended in to add extra complexity.

