

Lyngrove Collection Cabernet Sauvignon 2014

Classic Cabernet nose with blackcurrant fruit and notes of cedar, tobacco and liquorice spice. Fruity core with fine-grain tannins. A long, savoury finish rounds off this beautifully balanced red.

Serve the wine at 15° - 18° C, enjoy with charred grilled burgers or pasta in a rich creamy sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.6 ta : 5.4 g/l

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

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

The Collection range of wines aspires to be easy to drink, yet still true to their terroir. The emphasis lies on smooth tannins and fruitexpression of the specific cultivar.

in the vineyard : Vineyard: These 1.6ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m 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 facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

Growing Season: 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.

about the harvest: The grapes picked at 25 balling on the 26th of March 2013 when the pip was brown and the skins had no more green bitter tannins.

in the cellar : Berries were crushed and cold-soaked for about 48hrs at 15° C, 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 skins. Fermentation takes about 5 days at temperatures between 24° - 29° C.

