

Lyngrove Platinum Latitude 2014

The 2014 Latitude is a full-bodied blend of Cabernet Sauvignon, Pinotage and Shiraz. The wine shows depth of colour. The nose entices with hints of blackberry, cedar, cigar box and Herbs de Provence. Rich and flavourful, but also defined by structured tannins. Integrated oak add hints of clove and nutmeg.

Try this wine Slow Cooked melt in your mouth lamb Shanks with redcurrant & rosemary jus, shallot potato

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 34% Pinotage, 19% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.9 % vol rs : 2.6 g/l pH : 3.6 ta : 5.5 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. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E).

Latitude embodies the pinnacle of every harvest.

in the vineyard : Vineyard: These low-yielding 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: 2013 started off with a good, cold and wet winter that filled our water supplies to capacity, which indicated an exceptional harvest. Budding was nice and even with more rain on a regular basis up till mid-November, leading to more vigorous growth, making canopy management and disease control challenging. More rain during January and cool ripening conditions until harvest led to good colour, aromatics and structure in the wines.

about the harvest: Yield was higher than average, yet more rain during March delayed the end of harvest to till mid-April. Due to the wet and cooler growing season the grapes were more mature and physiologically ripe at the time of picking which resulted in wines of high quality

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 must. Fermentation, about 7 days at temperatures between 24° - 28° C. The wine was aged for 14mths in a combination of French & American oak barrels, of which 55% was new.

47% Cabernet Sauvignon, 34% pinotage and 19% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars.

