

Lyngrove Pinot Noir Brut NV

The wine has aromas of fresh apple and hints of cherry/strawberry derived from the Pinot Noir grapes. Nuances of biscotti; caramelized sesame brittle & almonds from about 19 months on the lees; partly on the base-wine lees and then in the bottle after second fermentation.

Serve this wine at 6° - 11° C. Enjoy as an aperitif; with canapés, shellfish or pates.

variety : Pinot Noir | 100% Pinot Noir

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 12.2 % vol rs : 7.5 g/l pH : 3.17 ta : 7.36 g/l

type : Cap_Classique

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

in the vineyard : These 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. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

Growing Season: 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: A cold wet winter and spring (with snow on 30 August 2013) meant a somewhat later than usual harvest

in the cellar : This wine is made in the old tradition of second fermentation in the bottle. This MCC was made from 100% Pinot Noir grapes. Carefully selected on the 5th of February 2014 early in the morning at 19.5 Balling and then whole-bunched pressed. After a very gentle pressing only the finest free-run juice was used to make this wine.

