

## Lyngrove Platinum Shiraz 2015

Layered aromas of spicy plum and ripe cherry with nuances of black pepper, cedar wood and violets. Purity of fruit and a dark choc centre with ripe tannins and well integrated oak leads to a smooth fine-grain textured finish.

Serve the wine at 15° - 18° C. Pair with rack of lamb, marinated in Dijon mustard and honey or a char grilled filet with creamy black peppercorn sauce.

**variety :** Shiraz | 97% Shiraz, 3% Viognier

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Hannes Louw

**wine of origin :** Stellenbosch

**analysis :** alc : 14.9 % vol   rs : 2.1 g/l   pH : 3.6   ta : 5.6 g/l

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

**pack :** Bottle   **size :** 0   **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.

**in the vineyard :** Vineyard: These 3ha of 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 effect on the vineyards during the ripening season.

Growing season and 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 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:** Grapes were handpicked on the 23rd of March.

**in the cellar :** Berries were crushed and cold-soaked for about 48hrs at 15 degrees Celsius, And then inoculated with suitable yeast that would bring out the best out of the varietal. The must was fermented in Stainless steel tanks with aerative pump overs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation took about 7 days at temperatures between 24° - 29° C. The wine was matured for 16mths in a combination of 300L French-and American oak barrels, of which 40% was new.

