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Lyngrove Reserve Shiraz Pinotage 2014

Intense dark cherry character and rich concentrated palate. Fruit balanced by toasty character derived from oak maturation. Creamy textured finish.

Serve this wine at 15° - 18°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.



variety : Shiraz | 73% Shiraz, 21% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Hannes Louw
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 3.0 g/l **pH :** 3.5 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit /wood balanced will also not disappoint on its own.

in the vineyard : VINEYARD: Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

GROWING SEASON AND HARVEST: A very cold wet winter and spring 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

about the harvest: Moderate and dry weather during early harvest period ensured perfect ripening conditions.

in the cellar : Berries were crushed and cold-soaked for about 48hrs, and then inoculated with suitable yeast to bring out the best of the varietal. The Pinotage harvest started late Feb and the Shiraz midMarch. Fermented in stainless steel tanks with pump-overs (aeration) every 4 hours. This was done to extract all of the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older barrels for 18 months in a combination of French and American Oak.

72% Shiraz blended with 28% Pinotage