

Lyngrove Collection Merlot 2015

Enthusiastic ruby red colour. Riper style of Merlot with mulberries and a hint of rosemary and mint. Soft tannins with a fresh acidity and velvety finish.

Serve the wine at 15° - 18° C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Hannes Louw

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.5 g/l pH : 3.5 ta : 5.9 g/l

type : Red **style :** Dry

pack : Bottle **size :** 0 **closure :** Screwcap

The Collection range of wines aspires to be fresh and easy-drinking, but also true to its terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

in the vineyard : VINEYARD: The 5ha vines were planted in the year 2000 with 2.5m row spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5- wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) 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 slightly 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: The grapes were picked at 25° balling on the 23th of February 2015 when the pips were brown and the skins had no more unripe tannins.

in the cellar : Berries was crushed and cold-soaked for about 48hrs at 15° C, 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 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.

