

Lyngrove Collection Chenin Blanc 2016

This unoaked Chenin has aromas of jasmine, green apples, pineapple and almonds. Finely textured with crisp lingering finish.

Enjoy this wine chilled (10° - 12° C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraîche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 2.0 g/l pH : 3.6 ta : 5.8 g/l

type : White **style :** Dry **taste :** Fruity

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

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

in the vineyard : VINEYARD: Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

GROWING SEASON AND HARVEST: In retrospect the season was very similar to 2015 with even less rain and drier conditions. Hot weather from mid-October through to end January restricted growth which in turn resulted in lighter bunches and concentrated berries with a average 15% decrease in yield. These conditions also led to healthier vineyards and disease free grapes with promising wines.

in the cellar : These perfectly ripe grapes are gently pressed to avoid any harsh phenols. After settling for 2 days, the juice is then fermented at cool temperatures and left on the lees for a few weeks to enhance depth of flavour.

