

## Lyngrove Platinum Chenin Blanc 2016

This complex Chenin Blanc with a pale straw colour show layers of ripe apple, yellow peach and pineapple on the nose with nuances of caramelized almonds, hints of vanilla and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a spicy lemon zest finish.

Enjoy this wine chilled (10° - 12° C). Pairs well with matured brie or camembert cheese topped with roasted nuts and chili jam. Also rich and creamy fish or chicken dishes or slow roasted pork belly draped with apple glaze.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Danie van Tonder

**wine of origin :** Stellenbosch

**analysis :** alc : 13.9 % vol    rs : 2.6 g/l    pH : 3.5    ta : 5.6 g/l

**type :** White    **taste :** Fruity

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

The Platinum range presents the finest barrels of wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential.

**in the vineyard :** This 3ha of old bush vines were planted in 1980 and is drip-irrigated to ensure optimal conditions for ripening. It's planted on soils consisting of weathered granite on clay, with a north facing slope. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

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 an average 15% decrease in yield. These conditions also led to healthier vineyards and disease free grapes with promising wines.

**about the harvest:** The grapes were handpicked beginning of February, early morning in small lug boxes to prevent oxidation and preserve the fruit freshness.

**in the cellar :** Grapes were delivered to the cellar crisp and cold, followed by a light whole-bunch pressing only extracting the finest free-run juice to make this wine. Juice settled for 48 hours, raked with some fine lees to 3rd fill 300Ltr French oak barrels were fermentation commenced. Fermentation temperature was controlled between 16- 22°C and was completed after 10 days. The wine was kept on the lees in barrel and stirred once a week to gain extra complexity and mouth feel for a total of 8 months until bottling.

