

Lyngrove Collection Chenin Blanc 2017

This fresh, fruity style of Chenin Blanc has aromas of ripe green apples, hints of pineapple, and almonds with a touch of jasmine. The palate is textured with a crisp, lingering finish.

Enjoy this wine chilled (8° - 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 : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 2.0 g/l pH : 3.5 ta : 5.6 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 : 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.

Yet another dry season with similar amounts of rain than 2016. Mild weather from mid-October through to end January got things off at a steady pace. A couple of cool evenings during flowering resulted in less bunches/crop and unevenness at harvest. Partially through harvesting the white and early red varieties a 70mm thunder storm slowed things down for a week without too big effect on quality.

about the harvest: Harvest was completed end March with a 5% overall decrease in yield from previous year.

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.

