

Lyngrove Collection Cabernet Sauvignon 2015

Classic Cabernet nose with blackcurrant fruit and notes of cedar, tobacco and liquorice spice. Fruity core with fine-grain tannins. A long, savoury finish rounds off this beautifully balanced red.

Serve the wine at 15° - 18° C, enjoy with charred grilled burgers or pasta in a rich creamy sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.6 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

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

The Collection range of wines aspires to be easy to drink, yet still true to their terroir. The emphasis lies on smooth tannins and fruitexpression of the specific cultivar.

in the vineyard : Vineyard: These 1.6ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

Growing Season: 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.

about the harvest: Warmer weather in March led to harvest ending two weeks earlier than normal. The grapes were picked at 25 balling around mid-March 2015 when the tannin was phenolic ripe.

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

