

## Lyngrove Collection Pinotage 2016

Deliciously spicy with flavours of fresh plum and raspberry. Juicy, medium-bodied wine with a bright fruit-driven style intended to be enjoyed while young.

Serve this wine at 15° - 18° C. Pair with spicy Lamb masala curry, served with chutney, assorted sambals and freshly baked naan bread.

**variety :** Pinotage | 100% Pinotage

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Danie van Tonder

**wine of origin :** Stellenbosch

**analysis :** alc : 14.4 % vol rs : 2.2 g/l pH : 3.6 ta : 5.4 g/l

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

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

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

**in the vineyard :** Vineyard: The 6ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) has a cooling effect on the vineyards during the ripening season.

**Growing 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 picked at 25° balling early February when the pips were brown and the skins had no more unripe tannins.

**in the cellar :** The berries were crushed and cold-soaked for about 48hrs at 15° C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs- this was done to extract all the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 24° - 29° C. Before bottling a small portion of oak matured Pinotage was blended in to add extra complexity.

