

Lyngrove Collection Sauvignon Blanc 2017

Inviting aromas of guava, grapefruit and granadilla infused with a touch of green fig. On the palate, it is full and juicy with layers of tropical fruits and a zesty lime-edged finish.

Enjoy this wine chilled (10° - 12° C) with Mediterranean vegetable stack layered with lemon and oregano roasted potatoes, or grilled eggplant, roasted red peppers, asparagus and semi dried tomatoes drizzled with balsamic jus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 2.5 g/l pH : 3.3 ta : 6.6 g/l

type : White **style** : Very 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: The 9ha vines were planted over the period of 2003 up to 2010 with 2.5m spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5-wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) during the ripening season

Growing 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. Harvest was completed end March with a 5% overall decrease in yield from previous year.

about the harvest: The grapes were handpicked early morning in small lug boxes, from 21° balling up to 24.5° balling ripeness over a period of 3 weeks, starting end of January. Oxidation was kept to the minimum to retain natural fruit flavours.

in the cellar : Juice settled for 48 hours and was then fermented between 12° - 14° C for 14 days.

