

Lyngrove Collection Merlot 2016

Bright plum red in colour. Classic style of Merlot with loads of soft red berry fruits on the nose and palate, with a smooth velvety tannin structure. Very accessible wine with fresh acidity and lingering spices on the finish.

Best at 15° - 18° C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.5 g/l pH : 3.4 ta : 6.1 g/l

type : Red **style :** Dry

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

The Collection range of wines aspires to be fresh and easy-drinking, but also true to its terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

in the vineyard : Vineyard: The 5ha vines were planted in the year 2000 with 2.5m row 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: 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.

