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Lyngrove Reserve Chardonnay 2017

White peach and other stone fruit dominate the nose with nuances of spice and fresh lemon. Hints of biscotti and honeycomb add to the complexity and palate weight, with a crisp acidity ensuring balance.

Enjoy at 10-12°C with Seared Scallops, crispy bacon, salsa, gremolata & rocket.

variety : Chardonnay | 100% Chardonnay
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 13.6 % vol **rs :** 2.1 g/l **pH :** 3.4 **ta :** 5.8 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. The use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit /wood balance means they will also not disappoint on their own.

in the vineyard : Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

about the harvest: Third consecutive dry season for the Cape winelands after a below average winter rainfall. Despite this vineyards were in very good condition due to frequent light rainfall during September to end November which all together brought cooler conditions. During the harvest period though it was dry and warm which kept disease at bay but the vines struggling to maintain condition due to unavailability of irrigation water. Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year.

in the cellar : These perfectly ripe grapes were gently pressed to avoid any harsh phenols. After settling, the juice was racked and fermented at cool temperatures and left on the lees to enhance depth of flavour and texture. 70% of the blend was fermented in stainless steel tanks and the other 30% was fermented and matured in French oak barrels for 8 months.