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Lyngrove Reserve Shiraz Pinotage 2016

Vibrant cherry notes and ripe plum on the nose. Medium bodied wine with clove and cinnamon spice on palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and velvety finish.

Serve this wine at 15° - 18°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.



variety : Shiraz | 78% Shiraz, 22% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 14.6 % vol **rs :** 2.3 g/l **pH :** 3.5 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The inspiration for the Reserve range is to create wines that are bolder and more complex than the collection range. Therefore the use of oak plays a more dominant role. These wines are better enjoyed with food, but due to the good fruit /wood balanced will also not disappoint on its own.

in the vineyard : 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.

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.

in the cellar : Berries were crushed and cold-soaked for about 48hrs, and then inoculated with selected yeast to bring out the best of the varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with pump-overs (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older barrels for 18 months in a combination of 300liter French and American Oak.

78% Shiraz blended with 22% Pinotage