

Lyngrove Platinum Latitude 2016

The 2016 Latitude is a full-bodied blend of Cabernet Sauvignon, Pinotage and Shiraz. The wine shows depth of colour. The nose entices with hints of blackberry, cedar, cigar box and Herbs de Provence. Rich and flavourful, but defined by structured tannins. Integrated oak with nuances of dark choc, cloves and nutmeg.

Serve the wine @ 15° - 18° C. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 30% Pinotage, 23% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.9 % vol rs : 2.6 g/l pH : 3.52 ta : 5.9 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle size : 750ml closure : Cork

The platinum range presents the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E). Latitude embodies the pinnacle of every harvest.

in the vineyard : Vineyard: These low-yielding vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

about the harvest: 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 was crushed and cold-soaked for 24hrs at 15°C, then inoculated with suitable yeast that would complement each varietal. The must was fermented in Stainless steel tanks with aerative hand punch downs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation took 7 days at temperatures between 24-29°C after which extended skin maceration followed. The wine was matured for 16mths in a combination of 300L French oak barrels, of which 40% was new.

47% Cabernet Sauvignon, 34% pinotage and 19% Shiraz. The wine will be unique, as the blend will differ each year depending on the quality of the different cultivars.



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