

Lyngrove Platinum Shiraz 2016

Layered aromas of spicy plum and ripe cherry with nuances of black pepper, cedar wood and violets. Purity of fruit and a dark choc centre with ripe tannins and well integrated oak leads to a smooth fine-grain textured finish.

Serve the wine at 15° - 18° C. Pair with rack of lamb, marinated in Dijon mustard and honey or a char grilled filet with creamy black peppercorn sauce.

variety : Shiraz | 100% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis: alc : 14.9 % vol rs : 3.0 g/l pH : 3.46 ta : 5.6 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.

in the vineyard : Vineyard: These 3ha of 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 effect 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 about 48hrs at 15 degrees Celsius, And then inoculated with suitable yeast that would bring out the best out of the varietal. The must was fermented in Stainless steel tanks with aerative pump overs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation took about 7 days at temperatures between 24° - 29° C. The wine was matured for 16mths in a combination of 300L French-and American oak barrels, of which 40% was new.

