

## Lyngrove Collection Pinotage 2017

Deliciously spicy with flavours of fresh plum, raspberry and nuances of toffee vanilla. Juicy, medium-bodied wine with a bright fruit-driven style intended to be enjoyed while young.

Serve this wine at 15-18°C. Pair with spicy Lamb masala curry, served with chutney, assorted sambals and freshly baked naan bread.

**variety :** Pinotage | 100% Pinotage

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Danie van Tonder

**wine of origin :** Stellenbosch

**analysis :** alc : 14.8 % vol rs : 1.9 g/l pH : 3.6 ta : 5.5 g/l

**type :** Red **style :** Dry **body :** Medium

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

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

**in the vineyard :** Vineyard: The 6ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) has a 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.

**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 24-28°C. After malolactic fermentation and during tank maturation a light addition of oak staves adds to extra complexity.

