

Lyngrove Collection Chenin Blanc 2018

This fresh, fruity style of Chenin Blanc has aromas of apple and guava, hints of pineapple with almonds and a nuance of jasmine. The palate is textured with a crisp, lingering finish.

Enjoy this wine chilled (8-10°C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraiche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 2.0 g/l pH : 3.5 ta : 5.6 g/l

type : White **style :** Dry **taste :** Fruity

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

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

in the vineyard : Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

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.

about the harvest: 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 cold settling, the juice was then racked, fermented at cool temperatures and left on the fine lees for a couple of months to enhance depth of flavour.

