

Lyngrove Collection Sauvignon Blanc 2018

Inviting aromas of green pepper, grapefruit and granadilla with reminiscence of green fig. On the palate, it is juicy and concentrated with layers of fruit and a fresh acidity on the finish.

Enjoy this wine chilled (8 -10°C) with Mediterranean vegetable stack layered with lemon and oregano roasted potatoes, or grilled eggplant, roasted red peppers, asparagus and semi dried tomatoes drizzled with balsamic jus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : alc : 13.8 % vol rs : 1.9 g/l pH : 3.4 ta : 6.1 g/l
type : White **style :** Very Dry **taste :** Fruity
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 fruit-expression of the specific cultivar.

in the vineyard : Vineyard: The 9ha vines were planted over the period of 2003 up to 2010 with 2.5m spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5 - wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) during the ripening season.

Growing 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. 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.

about the harvest: Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year. The grapes were handpicked early morning in small lug boxes from 21 up to 23.5°balling ripeness over a period of 3 weeks starting early February.

in the cellar :

Oxidation was kept to the minimum to retain natural fruit flavours. Grapes lightly pressed, juice cold settled over night after which it was racked, inoculated and cool fermented in stainless steel tanks between 12-14°C for 14 days.

