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Lyngrove Collection Shiraz 2016

Velvet ruby colour. Lightly perfumed with lavender, plum and blackcurrant on the nose and hints of biltong spice. Medium bodied wine with fine tannin balance and richness on the finish.

Best at 15 – 18°C. Delectable served with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and peppery rocket.



variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 14.8 % vol **rs :** 2.3 g/l **pH :** 3.5 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m spacing. The 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.

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 March when the pips was brown and the skins had no more bitter green tannins.

in the cellar : Berries were crushed and cold-soaked for about 48 hours at 15°C, then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hours to extract all the intense colour and flavours from the skins. Fermentation took about 5 days at temperatures between 24-28°C.