

Lyngrove Platinum Old Bushvine Chenin Blanc 2017

This complex Chenin Blanc with a pale straw colour show layers of ripe apple, yellow peach and pineapple on the nose with nuances of caramelized almonds, hints of vanilla and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a lemon zest finish.

Enjoy this wine chilled (10-12°C). Pairs well with matured brie or camembert cheese topped with roasted nuts and chili jam. Also rich and creamy fish or chicken dishes or slow roasted pork belly draped with apple glaze.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 13.82 % vol rs : 2.7 g/l pH : 3.63 ta : 5.7 g/l

type : White **style :** Dry

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

The Platinum range presents the finest barrels of wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential.

in the vineyard : This 3ha of old bush vines were planted in 1980 and is drip-irrigated to ensure optimal conditions for ripening. It's planted on soils consisting of weathered granite on clay, with a north facing slope. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

Another dry season with similar amounts of rain than 2016. Mild weather from mid-October through to end January got things off at a steady pace. A couple of cool evenings during flowering resulted in less bunches/crop and unevenness at harvest. Partially through harvesting the white and early red varieties a 70mm thunder storm slowed things down for a week without too big effect on quality.

about the harvest: Harvest was completed end March with a 5% overall decrease in yield from previous year. Grapes were picked end February, delivered to the cellar crisp and cold.

in the cellar : Grapes were picked end February, delivered to the cellar crisp and cold, followed by a light whole-bunch pressing only extracting the finest free-run juice to make this wine. Juice cold settled for 48 hours, racked with some fine lees to 4th fill 300Ltr French oak barrels were fermentation commenced. Fermentation temperature was controlled between 16-22°C and was completed after 10days. The wine was kept on the lees in barrel and stirred weekly to gain extra complexity and mouth feel for a total of 8 months until bottling.

