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Lyngrove Reserve Shiraz Pinotage 2017

Vibrant cherry notes and ripe plum on the nose. Medium bodied wine with clove and cinnamon spice on palate. Fruit is balanced by toasty character derived from oak maturation. Clean textured and velvety finish.

Serve this wine at 12-15°. Delicious with marinated beef fillet skewers with onion, bell pepper, tomato and mushroom served on saffron rice.



variety : Shiraz | 76% Shiraz, 24% Pinotage
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 2.8 g/l **pH :** 3.6 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. Subtle use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit / oak balance means they will also not disappoint on their own.

in the vineyard : Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards during the ripening season.

about the harvest: Another dry growing season with similar amounts of rain than previous. 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. Early during harvest a 70mm thunder storm slowed things down for 10days without too big an effect on quality. Harvest was completed by end March with a 5% overall decrease in yield from previous year.

in the cellar : Berries were crushed and cold-soaked for about 48hrs, and then inoculated with selected yeast to bring out the best of each varietal. The Pinotage harvest started late Feb and the Shiraz mid-March. Fermented in stainless steel tanks with delistage (aeration) every 4 hours to extract flavour and colour from must. Fermentation takes about 5 days at temperatures between 24-28°C. The wine was matured in older barrels for 14 months in a combination of 300liter French and American Oak.