

## Lyngrove Collection Sauvignon Blanc 2019

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 : 12.1 % vol   rs : 2.5 g/l   pH : 3.2   ta : 7.3 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 :** 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.

With the Western Cape coming out of a 3 year drought period it looked promising but many vineyards had not yet recovered in full. In general a cooler growing period with unfavourable weather during flower and set in October and November which led to smaller berries and bunches with unevenness for some cultivars at harvest. Weather was good with start of harvest until March when it turned into cool and wet conditions which necessitated greater input to control disease outbreak.

**about the harvest:** Harvest began mid-January and was completed end March with similar yields to previous year.

**in the cellar :**

The grapes were handpicked early morning in small lug boxes from 20 up to 22.5°balling ripeness over a period of 3 weeks starting early February. Oxidation was kept to the minimum to retain natural fruit flavours. Grapes lightly pressed, juice cold settled after which it was racked, inoculated and cool fermented in stainless steel tanks between 12-14°C for 14 days.

