

Lyngrove Collection Merlot 2018

Bright plum red in colour. Classic style of Merlot with loads of soft red berry fruits on the nose and palate, with a smooth velvety tannin structure. Very accessible wine with fresh acidity and lingering spices on the finish.

Best at 12-15°C. Very enjoyable with wood fired pizza smothered in tomato, basil and goats cheese.

variety : Merlot | 100% Merlot

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.2 g/l pH : 3.4 ta : 6.1 g/l

type : Red **style :** Dry **taste :** Fruity

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 : The 5ha vines were planted in the year 2000 with 2.5m row 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.

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. Harvest began early February and was completed end March with a 5% overall decrease in yield from previous year.

about the harvest: The grapes were picked at 24.5° balling early February when the pips were brown and the skins had no more unripe tannins.

in the cellar : The berries were crushed and cold-soaked for about 48hrs at 15°C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs to extract all the colour and flavours from the fruit. Fermentation took around 5 days at temperatures between 22-27°C after which it was lightly pressed and matured. Before bottling a small portion of oak matured wine was blended with to add extra complexity.

