

Lyngrove Collection Chenin Blanc 2019

This fresh, fruity style of Chenin Blanc has aromas of fresh apple and tropical fruits, hints of pineapple with almonds and a nuance of jasmine. The palate is textured with a crisp, lingering finish.

Enjoy this wine chilled (5-8°C). Perfect aperitif and also pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraîche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.1 g/l pH : 3.4 ta : 6.7 g/l

type : White **style :** Dry **taste :** Fruity

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

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

in the vineyard : Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

about the harvest:

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. Harvest began mid-January and was completed end March with similar yields to previous year.

in the cellar : These perfectly ripe grapes were gently pressed to avoid any harsh phenols. After settling, the juice was then racked, fermented at cool temperatures and left on the fine lees to enhance depth of flavour.

