

## Lyngrove Collection Pinotage 2018

Deliciously spicy with flavours of fresh plum, raspberry and nuances of toffee vanilla. Juicy, medium-bodied wine with a bright fruit-driven style intended to be enjoyed while young.

Serve this wine at 12-15°C. Pair with spicy Lamb masala curry, served with chutney, assorted sambals and freshly baked naan bread.

**variety :** Pinotage | 100% Pinotage

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Danie van Tonder

**wine of origin :** Stellenbosch

**analysis :** alc : 14.8 % vol rs : 2.1 g/l pH : 3.5 ta : 5.3 g/l

**type :** Red **style :** Dry **body :** Medium

**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 smooth tannins and fruit-expression of the specific cultivar.

**in the vineyard :** The 6ha vines were planted in 2000 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted on soils consisting of weathered granite on clay, the vines are situated on northwest facing slopes. The nearby Atlantic Ocean (False Bay) has a cooling effect on the vineyards 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.

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

**in the cellar :** The grapes were picked at 25° balling early February when the pips were brown and the skins had no more unripe tannins. 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- this was done to extract all the colour and flavours from the must. Fermentation takes about 5 days at temperatures between 23-26°C. After malolactic fermentation and during tank maturation a light addition of oak staves adds to extra complexity.

