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Lyngrove Collection Shiraz 2017

Velvet ruby colour. Lightly perfumed with lavender, plum and blackcurrant on the nose and hints of pepper. Medium bodied wine with fine tannin balance and a spicy finish.

Best at 15 – 18°C. Delectable served with wood fired pizza loaded with wild mushroom, drizzled with truffle oil and peppery rocket.



variety : Shiraz | 100% Shiraz
winery : Lyngrove Wines & Vineyards
winemaker : Danie van Tonder
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 2.7 g/l **pH :** 3.6 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
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 : These 10ha of vines were planted in 2000 on (101-14) rootstock with 2.5m x 1.2m 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) also has a cooling effect on the vineyards during the ripening season.

Another dry season with similar amounts of rain as in 2016. 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. Partially through harvesting the white and early red varieties a 70mm thunder storm slowed things down for a week without too big effect on quality.

about the harvest: Harvest 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 March when the pips was brown and the skins had no more bitter green tannins. Berries were crushed and cold-soaked for about 48 hours at 15°C, then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hours to extract all the intense colour and flavours from the skins. Fermentation took about 5 days at temperatures between 24-28°C. During maturation a touch of oak adds complexity.