

## Lyngrove Platinum Pinotage 2017

This wine offers aromas of fresh berry compote with notes of cinnamon, coconut milk and vanilla. Full rounded palate with rich, ripe cherry and spice, supported by subtle oak and spicy flavours that linger through to the velvet finish.

Serve this wine at 15-18°C. Enjoy with slow roast venison shanks with caramelised figs.

**variety :** Pinotage | 100% Pinotage

**winery :** Lyngrove Wines & Vineyards

**winemaker :** Danie van Tonder

**wine of origin :** Stellenbosch

**analysis :** alc : 14.9 % vol   rs : 2.5 g/l   pH : 3.45   ta : 5.9 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

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

The Platinum range showcases the finest barrels of red wine from our cellar. It represents the soul and character of Lyngrove and expresses classic structure and exceptional ageing potential.

**in the vineyard :** These 3ha of vines (planted in 2000) are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Vines are planted in soils consisting of weathered granite on clay, and are on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

**about the harvest:** In retrospect the season was very similar to 2015 with even less rain and drier conditions. Hot weather from mid-October through to end January restricted growth which in turn resulted in lighter bunches and concentrated berries with an average 15% decrease in yield. These conditions also led to healthier vineyards and disease free grapes with promising wines.

**in the cellar :** Berries were crushed and cold-soaked for 24 hours below 15°C, and then inoculated with suitable yeast to bring out the best of the varietal. The must was fermented in open stainless steel tanks with manual punch downs every 3 hours to extract the intense colour and flavours from the must. Fermentation took about 5 days at temperatures between 24-29°C. Total skin contact of 14days. The wine was aged for 15 months in a combination of 300L French and American oak barrels, of which 38% were new.

