

Lyngrove Platinum Old Bushvine Chenin Blanc 2019

This old vine Chenin Blanc with its pale straw colour show layers of apple, yellow peach, mango and sweet melon on the nose, with hints of vanilla, pineapple and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a lemon zest finish.

Enjoy this wine chilled (10-12°C). Pairs well with matured brie or camembert cheese topped with roasted nuts and chili jam. Also rich and creamy fish or chicken dishes or slow roasted pork belly draped with apple glaze.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 3.0 g/l pH : 3.45 ta : 6.3 g/l

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

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

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

in the vineyard : This 3ha of old bush vines were planted in 1980 and is drip-irrigated to ensure optimal conditions for ripening. It's planted on soils consisting of weathered granite on clay, with a north facing slope. The nearby Atlantic Ocean (False Bay) also has a cooling effect on the vineyards during the ripening season.

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.

about the harvest: Harvest was completed end March with a 5% overall decrease in yield from previous year. Grapes were picked end February, delivered to the cellar crisp and cold.

in the cellar : Grapes were hand picked mid-February, brought to the cellar crisp and cold, followed by a light whole-bunch pressing only extracting the finest free-run juice for vinification. Juice cold settled for 48 hours, raked with some fine lees to older 300Ltr French oak barrels were fermentation commenced. Fermentation temperature was controlled between 16-22°C and was completed after 12days. The wine was kept on the lees in barrel and stirred weekly to gain extra complexity and mouth feel for a total of 8 months until bottling.

