

Lyngrove Reserve Chardonnay 2019

White peach and other stone fruit dominate the nose with nuances of spice and fresh lemon. Hints of biscotti and honeycomb add to the complexity and palate weight, with a crisp acidity ensuring balance.

Enjoy at 10-12°C with Seared Scallops, crispy bacon, salsa, gremolata & rocket.

variety : Chardonnay | 100% Chardonnay

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 13.20 % vol rs : 2.4 g/l pH : 3.6 ta : 6.1 g/l

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

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

The inspiration behind the Reserve range is to create wines that are fuller and more complex in style. The use of oak plays a dominant role in adding complexity. These wines are best enjoyed with food, but good fruit /wood balance means they will also not disappoint on their own.

in the vineyard : Vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire Perold trellis system. Planted in soils consisting of weathered granite on clay, the vines are situated on south facing slopes. The nearby Atlantic Ocean (False Bay) has an additional cooling effect on the vineyards 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 the 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 racked and fermented at cool temperatures and left on the lees to enhance depth of flavour and texture. 70% of the blend was fermented in stainless steel tanks and the other 30% was fermented and matured in French oak barrels for 8 months.

