

Lyngrove Platinum Latitude 2017

This "Cape Blend" is a full-bodied wine made of Pinotage, Cabernet Sauvignon and Shiraz. The wine shows depth of colour. The nose entices with hints of Blackberry, cedar, stewed red plum and Herbs de Provence. Rich and flavourful, but defined by structured tannins. Integrated oak with nuances of dark choc, cloves and nutmeg.

Serve the wine @ 15° - 18° C. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak

variety : Pinotage | 38% Pinotage, 33% Cabernet Sauvignon, 29% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.85 % vol rs : 2.2 g/l pH : 3.5 ta : 6.0 g/l

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

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

The platinum range presents 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. The perfect meeting point of barrel selection, wine making dedication and blending makes this the ultimate expression of our latitude: (34°00'47"S; 18°47'28"E).

Latitude embodies the pinnacle of every harvest.

in the vineyard : Vineyard: These low-yielding vines are drip-irrigated to ensure optimal ripening and trained on the 5-wire-Perold-trellis system. It's planted on soils consisting of weathered granite on clay. Vines are planted on north facing slopes. The nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

about the harvest: Another dry growing season with similar amounts of rain than previous. 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. Early during harvest a 70mm thunder storm slowed things down for 10 days without too big an effect on quality. Harvest was completed by end-March with a 5% overall decrease in yield from previous year.

in the cellar :

Fermented separately, berries was crushed and cold-soaked for 24hours at 12 °C, then inoculated with selected yeast that would compliment each varietal. The must was fermented in 5 ton open Stainless steel tanks with aerative hand punch downs every 4 hours to extract all colour and flavour to express the fruit purity and terroir.

Fermentation for 7 days at temperatures between 24-29 °C after which extended skin maceration followed. The wine was matured for 18 months in a combination of 300L French oak barrels, of which 45% was new.

