

Lyngrove Platinum Latitude 2023

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 black and blueberry, cedar spice, 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. Wine that will age well up to 10 years from vintage.

Serve the wine @ 12-15 degrees Celsius. Pair this wine with slow cooked lamb Shanks with redcurrant & rosemary jus, or with an extra matured, char-grilled Ribeye steak.

variety : Pinotage | 41% Pinotage, 39% Cabernet Sauvignon and 20% Shiraz

winery : Lyngrove Wines & Vineyards

winemaker : Danie van Tonder

wine of origin : Stellenbosch

analysis : alc : 14.67 % vol rs : 2.9 g/l pH : 3.45 ta : 6.4 g/l

type : Red **style :** Dry **wooded**

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

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 : 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: Stellenbosch had another good winter with sufficient rain and cold for the vines to rest and build up reserves before the start of bud towards September. Cool and mild weather conditions prevailed until end Feb, which pushed the start of harvest out by 14 days to the norm. Vineyard stress were minimal and fewer irrigation cycles were needed. End of Feb and through Apr there were a few hot spells broken up by cool days in between. These conditions led to cultivars ripen on their own time. Harvest only finished mid-April and crop yields were normal with the later varietals (Cab/Shiraz) down by 20%. Wine quality was very good overall.

in the cellar : Fermented separately, berries were crushed and cold-soaked for 24hrs at 12°C, then inoculated with selected yeast that would complement each varietal. The must was fermented in 5 ton open Stainless steel tanks with aerative hand punch downs every 4 hrs to extract all colour and flavour to express the fruit purity and terroir. Fermentation for 7 days at temperatures between 24-30°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.

