



LYNGROVE

STELLENBOSCH
SOUTH AFRICA

COLLECTION

SAUVIGNON BLANC

The Collection range of wines aspires to be easy-drinking, but also true to its terroir. The emphasis lies on fruit-expression of the specific cultivar.

ORIGIN: Stellenbosch

VARIETIES: 100% Sauvignon Blanc

VINEYARD: The 9ha vines were planted over the period of 2003 up to 2010 with 2.5m spacing. Soils consist of weathered granite on a clay base. The vines are drip-irrigated to ensure optimal ripening and trained on a 5-wire Perold trellis system. Vines benefit by having the cool breezes from the nearby Atlantic Ocean (False Bay) during the ripening season

GROWING SEASON AND HARVEST: The 2020 season started off very promising with good amounts of rain and cold during the winter giving the vines sufficient time to build up reserves and rest. Favourable weather during the growing season led to good budding and an overall increase in crop to the previous year. Small berry size with good natural acidity, even maturation of bunches to produce balanced and concentrated wines. Harvest commenced end January and concluded by 20 March. All this is evident of great quality wines that should show and age well.

VINIFICATION: The grapes were handpicked early morning in small lug boxes from 20 up to 22.5°balling ripeness over a period of 3 weeks starting early February. Oxidation was kept to the minimum to retain natural fruit flavours. Grapes lightly pressed, juice cold settled after which it was racked, inoculated and cool fermented in stainless steel tanks between 11-13°C for 14 days.

TASTING NOTES: Inviting aromas of green pepper, grapefruit and granadilla with touches of green fig. On the palate, it is juicy and concentrated with layers of fruit and a fresh acidity on the finish.

SERVING: Enjoy this wine chilled (8-10°C) with Mediterranean dishes or grilled seafood.

ANALYSIS:

Alc: 12.7%

RS: 1.6 g/L

TA: 6.1 g/L

PH: 3.27

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Safra 2018. Almoço em 17/01/2021.