



CAPE BLEND, LEMBERG

Vintage

2021



A handcrafted collaboration of fruit, minerality and spice from the distinctive grape cultivars, chosen to suit the unique soil and climate of the Tulbagh Valley.

TASTING NOTE

Robust ruby colour. Aniseed and raspberry flavours with hints of cinnamon and dried orange peel. Abundance of red fruit flavours on the pallet with juicy tannins. Soft and smooth with intriguing moreish length. The 2021 blend consists of Syrah 42%, Pinotage 36%, Pinot noir 11% and Grenache noir 11%

VINIFICATION DETAILS

The grapes were harvested early morning before being de-stemmed and berry sorted. The reds are cold macerated for at least 48 hours before fermentation where during a combination of punch downs and pump-overs are applied. Time on the skins vary from a week to three weeks before all the free run juice is drained separately from the harsher pressings. All components were made and aged separately 12 months before blending and bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.3
pH	Acidity
3.52	5.6

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anri Botha



Fining Agent



Closure

Screw top



Region

Tulbagh, Western Cape



Vegan

Yes