SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

LADY, LEMBERG

Vintage 2023



The Lady symbolises the expressive characters captured by different varieties – the fragrance and richness of Viognier, the finesse of Hárslevelü, the freshness of Sauvignon Blanc, and the enticing texture that Semillon offers.

TASTING NOTE

Light straw colour. Delicate orange blossom, melon, quince, orange and toasted almond aromas. Fleshy yellow peach and citrus follow through on the palate. The wine has a well-integrated acidity with a flinty finish. 2023 vintage blend: Viognier 43%, Hárslevelü 29%, Sauvignon Blanc 19%, Chenin Blanc 9%.

VINIFICATION DETAILS

This wine made in a style with minimum interference. All the grape components were hand harvested and brought to the cellar in small lug boxes. The grapes were bunch sorted, destemmed, and crushed. Juice was settled for 24 hours after which the clean juice was racked and taken to barrels where natural fermentation occurred. All components matured in barrel on the gross lees for 6 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	1.4
pH	**Acidity**
3.49	5.6

AWARDS

Platter: 94 pts
Tim Atkin MW: 93 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	White Blend	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
Vegan friendly	Cork	Tulbagh	Yes