

LADY, LEMBERG

Vintage

2021



LEMBERG



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

TASTING NOTE

Light straw colour. Delicate orange blossom aromas entice on entry, with hints of pear, fleshy yellow peach, and roasted almonds, which follow through on the palate. 2021 vintage blend: Hárslevelű 66%, Viognier 22%, Sauvignon blanc 7%, Chenin blanc 5%.

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

14

Residual sugar

3.4

pH

3.32

Acidity

5.8

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic
Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fined Using



Closure

Cork



Region

Tulbagh



Vegan

Yes