SECKFORD AGENCIES

# LADY, LEMBERG

LEMBERG WINE ESTATE

LEMBERG

Vintage 2022




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 honeysuckle and pear aromas on the nose, with yellow peach, apricot kernel and ginger on the palate. The wine has a well-integrated acidity with a flinty finish. 2022 vintage blend: Hárslevelü 41%, Viognier 39%, Sauvignon Blanc 10%, Chenin Blanc 10%.

## 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.

## AWARDS

Platter: 90 pts
Tim Atkin MW: 93 pts

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 13.6 | 2.7 |
| **pH** | **Acidity** |
| 3.45 | 5.6 |

## 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 |