

LADY, LEMBERG

Vintage

2019



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

Delicate floral and honeysuckle aromas on the nose, with stone fruit and yellow plum, grapefruit and ginger biscuit savouriness on the palate. Finishes long. A blend of 45% Viognier, 36% Hárslevelű, 12% Sauvignon Blanc and 7% Semillon.

VINIFICATION TECHNIQUES

Made in a natural, minimalistic and more oxidative style and approach, aged in 500L French oak barrels on the gross lees for 7 months.

TECHNICAL ANALYSIS

Alcohol

13.5

Residual sugar

3.0

pH

3.52

Acidity

5.0

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Cork



Region

Tulbagh



Vegan

Yes