SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

LADY, LEMBERG

Vintage 2021

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 aromas entice on entry, with hints of pear, fleshy yellow peach, and roasted almonds, which follow through on the palate. 2021 vintage blend: Hárslevelü 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.

AWARDS

Tim Atkin MW: 92 pts
Platter: 94 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14	3.4
pH	**Acidity**
3.32	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	White Blend	No	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Cork	Tulbagh	Yes