

## LADY, LEMBERG

Vintage

2018



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 orange peel, yellow peach and fresh ginger on the palate. Slightly mineral, with a fresh finish. A blend of 53% Viognier, 25% Hárslevelű, 11% Sauvignon Blanc and 11% Semillon.

### VINIFICATION TECHNIQUES

Made in a natural, minimalistic and more oxidative style and approach, the components are expressed in an old-world style to express the wine's full potential.

### TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.0

3.5

pH

Acidity

3.46

5.8

### ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Niel Russouw



Fining Agent



Closure

Cork



Region

Tulbagh



Vegan

Yes