SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

LADY, LEMBERG

Vintage 2020

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 floral notes, gardenia flower. Subtle honey blossom with an herbal undertone. Soft yellow peach sucrocity, creamy texture with a well-balanced structure. A blend of Viognier 38%, Hárslevelü 33%, Chenin blanc 23% and Sauvignon blanc 6%

VINIFICATION DETAILS

This wine is very much made in a style with minimum interference. All the grape components were hand harvested and brought to the cellar in small lug boxes. The Viognier and Harlevelu was whole bunch pressed and juice was extracted in an oxidative way. Meaning no sulphur and optimal exposure to aeration. From here the juice went directly to older barrels for natural fermentation. The Chenin Blanc and Sauvignon Blanc components were bunch sorted, destemmed and crush. Juice was settled for 24 hours where after the clean juice was racked. Inoculated with non-accharomyces yeast and allowed fermentation to commence. After about 5 °Balling was fermented, the must was chilled and taken to barrel the following day to complete fermentation. All components matured in barrel on the gross lees for 6 months with weekly battonage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.4
pH	**Acidity**
3.46	5.5

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Cork	Tulbagh	Yes