SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

LADY, LEMBERG

Vintage 2019

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

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% Hárslevelü, 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	Residual sugar
13.5	3.0
pH	**Acidity**
3.52	5.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	White Blend	Partial	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Cork	Tulbagh	Yes