

2014

#### LADY, LEMBERG

Vintage



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	4.2
рН	Acidity
3.31	6.0

# ATTRIBUTES



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

A blend of Viognier 52%, Semillon 21%, Hárslevelü 16% and Sauvignon Blanc 11%. Notes of orange zest and spice mingle with white peach and pear on the nose. There is rich intensity on the palate with excellent balance.

## VINIFICATION TECHNIQUES

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

Origin		Malolactic Fermentation	Bottle Size	<b>V</b> egetarian
South Africa	White Blend	No	75cl	Blank
S. Winemaker	Fined Using	Closure	Region	Vegan
Niel Russouw		Cork	Tulbagh	Blank