

ROSIE'S BLANC DE NOIR ROSÉ, LEMBERG

Vintage

2019



Lemberg's Blanc de Noir Rose is a blend of delicately pressed Syrah, Pinot Noir and Grenache.

TASTING NOTE

Appealing salmon-tinged colour with sumptuous red berries and a lively acidity. A blend of 78% Syrah, 22% Grenache.

VINIFICATION DETAILS

The Syrah was harvested at 19.2°B in the early morning to maintain the overnight temperature. It was then whole bunch pressed and not allowed any skin contact. The juice was cold settled for 48 hours before being cold fermented in a stainless-steel tank. The free run juice from the Grenache was racked with less than 2 hours' skin contact and allowed to ferment at low temperatures to maintain the delicate fruit structure. After aging on the fine lees for 3 months, the Syrah and Grenache were blended to achieve the perfect balance of fruit and freshness.

TECHNICAL ANALYSIS

Alcohol Residual sugar

11.8

1.1

pH

Acidity

3.22

6.6

ATTRIBUTES



Origin

South Africa



Variety

Shiraz/Grenache



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Tulbagh



Vegan

Yes