

ROSIE'S BLANC DE NOIR ROSÉ, LEMBERG

Vintage

2017



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

TASTING NOTE

The nose shows fresh red berries and hints of floral for an enticing depth of aromas. On the palate, the vibrant acidity and textures tantalise the taste buds before the beautifully dry and balanced finish. A blend of 74% Syrah, 26% Grenache.

VINIFICATION DETAILS

The Syrah was harvested at 20°B in the early morning to maintain the night temperature. It was then whole bunch pressed and not allowed any skin contact. The juice was cold settled for 24 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 structures. After aging on the fine lees for 5 months, the Syrah and Grenache were blended to achieve the perfect balance of fruit and freshness.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

12.5

3.9

pH

Acidity

3.37

5.5

ATTRIBUTES



Origin

South Africa



Variety

Shiraz/Grenache



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Niel Russouw



Fining Agent



Closure

Screw top



Region

Tulbagh



Vegan

Blank