



Better known as a variety in the great wines of Tokaji, at Lemberg Hárslevelü produces a dry white wine from vines planted in 1983.

TASTING NOTE

Light straw colour. Spicy and aromatic wine with aromas of lemon zest, linden tree flower and nectarines that follow though on the palate with compendious length.

VINIFICATION DETAILS

Natural fermentation led to a selection of unique barrels that were blended. The extracted juice was racked in an oxidative manner, settled overnight and the clear juice taken to older 500L and 600L barrels for the onset of natural fermentation. Barrel maturation for another 6 months before blending and bottling.

AWARDS

Platter: 93 pts

Tim Atkin MW: 93 pts

TECHNICAL ANALYSIS

Alcohol

14.5

Residual sugar

2.6

pH

3.47

Acidity

5.5

ATTRIBUTES


Origin

South Africa


Variety

Hárslevelü


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Niel Russouw


Fining Agent

Closure

Cork


Region

Tulbagh


Vegan

Yes