



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. Dried peach, nectarine with subtle notes of orange peel, hints of bay leave. Delicate fruit flavours, quince like texture with pithy length.

VINIFICATION DETAILS

These grapes can handle some rough handling, but at the same time demands respect. Two thirds of the crop was whole bunch pressed. The extracted juice was handled quite oxidative, settled overnight and the clear juice then taken to older 600 Lt barrels to offset natural fermentation. The other third of the crop was partially fermented with the skins. Whole bunches are added to the bottom of the vessel and the rest de-stemmed and crushed on top of this – whole berries were vinified by carbonic maceration. This batch was pressed two days later, and juice taken directly to barrel. A selected yeast strain was added to the portion to ensure a healthy and complete fermentation. Barrel maturation for another eight months before blending and bottling. A further bottle maturation of 10 months before market release

TECHNICAL ANALYSIS

Alcohol

14.7

Residual sugar

2.9

pH

3.45

Acidity

5.6

AWARDS

Tim Atkin MW: 94 pts

Platter: 4.5*

ATTRIBUTES


Origin

South Africa


Variety

Hárslevelü


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Niel Russouw


Fining Agent

Closure

Cork


Region

Tulbagh


Vegan

Yes